



*The University Library
Leeds*

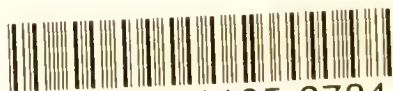


LEEDS UNIVERSITY LIBRARY

Classmark:

COOKERY

A 5M1



3 0106 01105 2734

COOKERY

K-2

(1811)

Digitized by the Internet Archive
in 2015

<https://archive.org/details/b2152791x>

008

K-

THE
COMPLETE HOUSE-KEEPER,
&c. &c. &c.

THE
COMPLETE
HOUSE-KEEPER,
AND
PROFESSED COOK;

CONTAINING UPWARDS OF
SEVEN HUNDRED PRACTICAL AND
APPROVED RECEIPTS,

ARRANGED UNDER THE FOLLOWING HEADS:

- | | |
|--|---|
| I. Rules for Marketing. | V. Potting and Collaring; As-
pikes in Jellies; savoury Cakes,
Blamonge, Ice Creams and
other Creams, Whips, Jellies,
&c |
| II. Boiling, Roasting, and Broiling
Flesh, Fish, and Fowls; and
for making Soups and Sauces
of all Kinds. | VI. Bills of Fare for every Month
in the Year; with a correct
List of every Thing in Season
for every Month; illustrated
with two elegant Copperplates
of a first and second Course. |
| III. Making Made Dishes of all
Sorts, Puddings, Pies, Cakes,
Fritters, &c. | |
| IV. Pickling, Preserving, and
making Wines in the best Man-
ner and Taste. | |

A NEW EDITION,
WITH CONSIDERABLE ADDITIONS AND IMPROVEMENTS.

BY MARY SMITH,
Late Housekeeper to Sir Walter Blackett, Bart., and formerly in the
Service of the Right Hon. Lord Anson, Sir Thomas Sebright,
Bart., and other Families of Distinction, as
Housekeeper and Cook.

NEWCASTLE:
PRINTED BY AND FOR S. HODGSON.

1811.



S10132

oe.

K.

I N D E X.

<p>HOW to chuse beef, mutton 1</p> <p>How to chuse veal, house lamb, lamb's head, pork, brawn 2</p> <p>How to chuse hams and bacon, venison, poultry, cock or hen 3</p> <p>How to chuse turkeys, tame and wild ducks, pheasants, partridges, woodcocks and snipes, 4</p> <p>How to chuse rabbits 5</p> <p>How to chuse fish.—Pike, trout, carp, tench, eel, smelt, whittings, salmon, turbot <i>ib.</i></p> <p>How to chuse cod and codlings, soals, fresh herrings and mackerel, lobsters and crabs, crayfish, prawns, and shrimps 6</p> <p>How to chuse pickled salmon 7</p> <p>Observations upon boiling <i>ib.</i></p> <p>To boil a round of beef 7</p> <p>To boil a leg of pork 8</p> <p>To make pease-pudding <i>ib.</i></p> <p>To boil greens <i>ib.</i></p> <p>To boil a leg of veal <i>ib.</i></p> <p>To boil a neck of veal 9</p> <p>To make a pole of veal <i>ib.</i></p> <p>To boil a leg of mutton <i>ib.</i></p> <p>To boil a neck of mutton 10</p> <p>To boil a leg of house-lamb <i>ib.</i></p> <p>To boil a ham <i>ib.</i></p> <p>To boil a pickled tongue 11</p> <p>To boil a turkey with oyster sauce <i>ib.</i></p> <p>To make a stuffing, &c. <i>ib.</i></p> <p>To boil rabbits and onion sauce 12</p> <p>To boil pigeons <i>ib.</i></p> <p>To boil fowls <i>ib.</i></p> <p>Observations on roasting 13</p> <p>To roast a haunch of venison <i>ib.</i></p> <p>To roast a neck of venison 14</p> <p>To roast beef <i>ib.</i></p>	<p>To roast a rump of beef basted with red wine 15</p> <p>To roast a saddle of mutton <i>ib.</i></p> <p>To roast a neck of mutton larded with parsley <i>ib.</i></p> <p>To roast a leg of mutton 16</p> <p>To roast a fore quarter of house lamb <i>ib.</i></p> <p>To roast a leg of lamb <i>ib.</i></p> <p>To roast ribs of lamb 17</p> <p>To roast a ham <i>ib.</i></p> <p>To roast a fillet of veal <i>ib.</i></p> <p>To roast a loin of veal 18</p> <p>To roast a chine of pork <i>ib.</i></p> <p>To roast a leg of pork stuffed 19</p> <p>To roast a pig <i>ib.</i></p> <p>To make sauce for a pig 20</p> <p>To carbonade a pig <i>ib.</i></p> <p>To roast a stubble goose <i>ib.</i></p> <p>To roast a green goose 21</p> <p>To roast ducks <i>ib.</i></p> <p>To roast ducklings <i>ib.</i></p> <p>To roast a turkey 22</p> <p>To roast turkey pouts <i>ib.</i></p> <p>To roast young chickens <i>ib.</i></p> <p>To roast a spring fowl 23</p> <p>To roast a hare <i>ib.</i></p> <p>To roast rabbits 24</p> <p>To roast pigeons <i>ib.</i></p> <p>To roast a capon <i>ib.</i></p> <p>To roast wild ducks or teals 25</p> <p>To roast partridges or quails <i>ib.</i></p> <p>To roast woodcocks or snipes <i>ib.</i></p> <p>To roast moor game and pheasants 26</p> <p>To roast larks the Dunstable fashion <i>ib.</i></p> <p>To roast sweet ears <i>ib.</i></p> <p>To roast sweetbreads 27</p> <p>To broil beef steaks <i>ib.</i></p> <p>To fry beef steaks with onions <i>ib.</i></p> <p>To broil mutton chops 28</p>
---	--

To broil veal cutlets	28	To dress a pike the Dutch way	43
To broil pork steaks	<i>ib.</i>	To roast a lamprey	44
To broil a fowl with mushroom sauce	29	To boil flounders or flat fish	<i>ib.</i>
To hash venison	<i>ib.</i>	To boil crimp skate	<i>ib.</i>
To hash mutton or beef	<i>ib.</i>	To fry crimp skate	45
To hash a turkey or any large fowl	<i>ib.</i>	To boil mackerel	<i>ib.</i>
To hash veal	30	To pickle mackerel	<i>ib.</i>
To hash woodcocks or wild ducks	<i>ib.</i>	To boil herrings	<i>ib.</i>
To hash a hare	<i>ib.</i>	To bake herrings	46
To mince a turkey or a large fowl	<i>ib.</i>	To broil herrings	<i>ib.</i>
To mince veal	31	To dress salt fish	<i>ib.</i>
To mince pheasants and par- tridges	<i>ib.</i>	To dress cod's sounds	<i>ib.</i>
Observations on dressing fish	<i>ib.</i>	To make water sokey of perch or flat fish	47
To dress a turtle	32	To boil eels	<i>ib.</i>
To dress turtles another way	33	To pitchcock eels	<i>ib.</i>
To boil a turbot	<i>ib.</i>	To pitchcock eels another way	48
To bake a turbot	34	To roast an eel	<i>ib.</i>
To fry small turbots	<i>ib.</i>	To stew eels	<i>ib.</i>
To make fillets of turbots	<i>ib.</i>	Eels with white sauce	49
To stew soals	35	Eels with brown sauce	<i>ib.</i>
To fry soals	<i>ib.</i>	To scollop oysters	<i>ib.</i>
To marinate soals	<i>ib.</i>	To scollop oysters another way	50
A spike of soals in fillets	36	To fry oysters	<i>ib.</i>
Fillets of soals besh-a-mell	<i>ib.</i>	To stew oysters	<i>ib.</i>
To boil a cod's head and shoulders	<i>ib.</i>	Attalets of oysters	51
To bake a cod's head and shoul- ders	37	To pickle oysters	<i>ib.</i>
To dress crimp cod	<i>ib.</i>	To pickle oysters another way	52
To stew carp or tench brown	<i>ib.</i>	To boil lobsters	<i>ib.</i>
To stew carp white	38	To ragoo lobsters	<i>ib.</i>
To roast a carp	<i>ib.</i>	To butter lobsters	53
To broil a carp	39	To roast a lobster	<i>ib.</i>
To bake a tench	<i>ib.</i>	Attalets of lobsters	<i>ib.</i>
To fry or broil whittings	40	To scollop lobsters	54
To roast a guilst	<i>ib.</i>	To fricassee lobsters	<i>ib.</i>
To fry smelts	<i>ib.</i>	To fricassee cray-fish	<i>ib.</i>
To boil crimp salmon	41	To pickle shrimps	55
To pickle salmon the Newcastle way	<i>ib.</i>	To pickle cockles	<i>ib.</i>
To broil slices of salmon	<i>ib.</i>	To butter crabs	<i>ib.</i>
To broil crimp salmon another way	42	To boil prawns	56
To dress sturgeon	<i>ib.</i>	To fricassee prawns	<i>ib.</i>
To pickle sturgeon	<i>ib.</i>	To pot chars or trout	<i>ib.</i>
To dress a pike	43	To boil a jowl of salmon	57
		Observations on soups and gravies	<i>ib.</i>
		To make broth, generally called the stock	58
		To make soup sante	<i>ib.</i>

To make soup with artichoke bottoms	59	Roe boat sauce	72
To make soup a-la-rain	<i>ib.</i>	White cellery sauce	<i>ib.</i>
Onion soup	<i>ib.</i>	Sauce for boiled chickens	<i>ib.</i>
Onion soup another way	60	Chesnut sauce	73
Lobster soup	<i>ib.</i>	Sorrel sauce for turbot or frican- doe	<i>ib.</i>
To make lentil soup	<i>ib.</i>	White sauce for salt fish	<i>ib.</i>
Soup cresse	61	Observations on made dishes	74
To make vermejelly soup	<i>ib.</i>	A fricassee of ox palates	<i>ib.</i>
Rice soup	<i>ib.</i>	An entry of ox palates	75
To make white pease soup	62	An entry of ham and veal	<i>ib.</i>
Green pease soup	<i>ib.</i>	An entry of sea duck	76
Blue pease for winter	<i>ib.</i>	Beef collops	<i>ib.</i>
Soup meagre for Lent	63	Mutton collops	<i>ib.</i>
White soup	<i>ib.</i>	To make sausages	77
To make chicken broth	64	To fry sausages	<i>ib.</i>
Chicken water	<i>ib.</i>	To ragoo pigeons	<i>ib.</i>
Beef tea	<i>ib.</i>	Pigeons with green pease	78
To make mutton broth	<i>ib.</i>	An entry of pigeons with aspara- gus	<i>ib.</i>
Mutton broth another way	65	An entry of pigeons with oysters	79
To make artificial soy	<i>ib.</i>	Pigeons in scallop shells	<i>ib.</i>
To make gravy without meat	<i>ib.</i>	Pigeons in cutlets	<i>ib.</i>
To make brown gravy	66	Pigeons broiled	80
To make white gravy	<i>ib.</i>	Pigeons in a braize	<i>ib.</i>
To make cullis	<i>ib.</i>	Pigeons fricassee	81
Sauce for a green goose	67	Pigeons in fancy	<i>ib.</i>
Sauce for roasted venison or hare	<i>ib.</i>	Entry of pigeons sun fashion	82
Currant jelly sauce for venison	<i>ib.</i>	Pigeons in a surtout	<i>ib.</i>
Gravy sauce for venison and wild fowl	<i>ib.</i>	Entry of pigeons in the form of a moon	<i>ib.</i>
Apple sauce for a stubble goose or roast pork	<i>ib.</i>	Pigeons in surprize	83
Sauce for a hare	68	A compote of pigeons	<i>ib.</i>
Sauce for roasted rabbits	<i>ib.</i>	To stew pigeons	84
Sauce for boiled carp or tench	<i>ib.</i>	To stew partridges	<i>ib.</i>
Endive sauce for a boiled turkey	<i>ib.</i>	Entry of partridges	<i>ib.</i>
To make anchovy sauce	69	To jug a hare	85
Lobster sauce	<i>ib.</i>	Hare collops	<i>ib.</i>
Oyster sauce	<i>ib.</i>	Rabbits in surprize	86
Shrimp sauce	70	Rabbit collops	<i>ib.</i>
An Italian fish-sauce	<i>ib.</i>	To fricassee rabbits white	87
Egg sauce for salt fish	<i>ib.</i>	To fricassee rabbits brown	<i>ib.</i>
Onion sauce for boiled rabbits or turkey	<i>ib.</i>	Fowls a-la-braise	88
Bread sauce	71	Fowls a-la-farce	<i>ib.</i>
Cellery sauce to put under roast mutton	<i>ib.</i>	Polard besh-a-mell	<i>ib.</i>
Cucumber sauce	<i>ib.</i>	To dress a cold roast fowl ano- ther way	89
		Deques de polard, al un fanch herbe	<i>ib.</i>
		Illerons de polard	

Foe graw	90	Veal cutlets the citizens' way	109
A porcupine of breasts of fowls	<i>ib.</i>	A tenderon de veau	<i>ib.</i>
A fowl restorant	91	A tenderon de veau with parsley	110
A peregoe turkey	<i>ib.</i>	To make white veal collops	<i>ib.</i>
To fricassee chickens	92	To make brown veal collops	<i>ib.</i>
Chickens and pease	<i>ib.</i>	Popiets de veau	111
Chickens and parsley roots	93	Veal olives	<i>ib.</i>
Chickens a-la-duchess	<i>ib.</i>	Sweet-breads in Scotch collops	112
Ducks a-la-braise	<i>ib.</i>	Sweet-breads stuffed with sweet herbs	<i>ib.</i>
Duck pie	94	Roasted sweet-breads	<i>ib.</i>
Chicken pie	<i>ib.</i>	Veal sweet-breads a-la-daube	113
Ducks and green pease	<i>ib.</i>	Veal sweet-breads marinated	<i>ib.</i>
Beef olives	95	Veal sweet-breads a-la-faree	114
Beef a-la-mode	<i>ib.</i>	To scollop sweet-breads	<i>ib.</i>
Beef steaks rolled, with morells stuffed	<i>ib.</i>	To ragoo veal sweet-breads	114
Beef trom-blanch	96	To fricassee sweet-breads white	115
Hotch-potch, as made at Arthur's	97	To fricassee sweet-breads brown	<i>ib.</i>
Scarlet beef	<i>ib.</i>	Ataletts of sweet-breads	<i>ib.</i>
Beef steaks a-la-mode	98	Lamb sweet-breads fried	116
Beef steaks with stewed cucumbers	<i>ib.</i>	A salmy of woodcocks	<i>ib.</i>
To roast a calf's head	99	Calf's ears stuffed	<i>ib.</i>
A calf's head a-la-turtle	<i>ib.</i>	To ragoo hog's ears	117
To make a calf's head hash	100	Hog's feet and ears a-la-grandvell	<i>ib.</i>
A calf's head in surprize	<i>ib.</i>	An harricot of mutton	118
To porcupine a breast of veal	101	A shoulder of mutton in epigrani	<i>ib.</i>
To ragoo a breast of veal	<i>ib.</i>	A neck of mutton larded with parsley	<i>ib.</i>
To stew a breast of veal and pease	102	Mutton cutlets in paper	119
A breast of veal fried	<i>ib.</i>	A shoulder of mutton in surprize	<i>ib.</i>
A breast of veal in a surtout	<i>ib.</i>	A shoulder of mutton carbonaded	<i>ib.</i>
A breast of veal boiled	103	To make mutton kebob'd	120
A breast of veal rolled	<i>ib.</i>	To grill a breast of mutton	<i>ib.</i>
A breast of veal galantine	<i>ib.</i>	To roll a breast of mutton	<i>ib.</i>
A breast of veal forced and larded	104	To dress sheep's rumps	121
To fricassee a gristle of veal	<i>ib.</i>	To dress sheep's runps and kidneys	<i>ib.</i>
To stew a fillet of veal	<i>ib.</i>	Mutton cutlets larded with parsley	<i>ib.</i>
To lard a leg of veal	105	A leg of lamb boiled, and loin fried	122
To make fricandoes	<i>ib.</i>	A leg of lamb a-la-faree	<i>ib.</i>
To make a sumel de veau	106	Entry of lamb steaks	<i>ib.</i>
Blanquits of veal	<i>ib.</i>		
Brusolles	<i>ib.</i>		
Veal collops larded	107		
Veal collops another way	108		
Veal cutlets in paper	<i>ib.</i>		
Veal eutlets made of forec-meat	109		

To fricassee lamb stones	123	To boil asparagus	137
To ragoo lamb	<i>ib.</i>	Asparagus the Italian way	138
A shoulder of lamb a-la-salpicon	<i>ib.</i>	Asparagus pease	<i>ib.</i>
To stew a breast of lamb and pease	124	Ragout of stuffed cucumbers	<i>ib.</i>
Un poitrine de l'agneau	<i>ib.</i>	To boil truffles	139
Lamb's feet with mustard	<i>ib.</i>	Truffles the Italian way	<i>ib.</i>
Sheep's tongues the Spanish way	125	Ragout of endive	<i>ib.</i>
Sheep's tongues sliced	<i>ib.</i>	Another way	140
Sheep's tongues larded and roasted	126	To boil artichokes	<i>ib.</i>
Sheep's tongues the Prussian way	<i>ib.</i>	To fry artichokes	<i>ib.</i>
Sheep's tongues broiled	<i>ib.</i>	Another way	141
Sheep's tongues in paper	<i>ib.</i>	Artichokes the Italian way	<i>ib.</i>
Sheep's tongues in a ragout	127	To stew pease	<i>ib.</i>
Calf's feet in a white sauce	<i>ib.</i>	Another way	142
Calf's feet the Italian way	<i>ib.</i>	To preserve green pease to keep all the year	<i>ib.</i>
Calf's feet another way	128	To preserve green pease another way	143
Calf's feet rolled	<i>ib.</i>	To preserve kidney-beans	<i>ib.</i>
Sheep's trotters in a surtout	129	To preserve artichokes throughout the year	144
Sheep's trotters forced	<i>ib.</i>	To dry artichoke bottoms	<i>ib.</i>
Sheep's trotters another way	130	To scollop potatoes	<i>ib.</i>
To fricassee sheep's trotters the Italian way	<i>ib.</i>	To fricassee potatoes	145
To fricassee double tripe	<i>ib.</i>	To fry potatoes	<i>ib.</i>
To fry tripe	131	Entry of Windsor beans	<i>ib.</i>
A ragout with cocks' combs	<i>ib.</i>	Entry of kidney beans	146
Ragout with cocks' combs another way	132	Cauliflowers with gravy	<i>ib.</i>
A ragout millic	<i>ib.</i>	To dress cardoons	<i>ib.</i>
Cauliflowers and cheese	<i>ib.</i>	Spinage and cream	<i>ib.</i>
Maccaroni and cheese	133	Spinage in fried bread	147
To make ramquins	<i>ib.</i>	Spinage and poached eggs	<i>ib.</i>
A ragout of mushrooms	<i>ib.</i>	To dress eggs and onions	<i>ib.</i>
Ragout of mushrooms another way	134	To dress eggs and endive	148
To dress mushrooms the Italian way	<i>ib.</i>	Eggs and gravy	<i>ib.</i>
To force mushrooms	<i>ib.</i>	To butter eggs	<i>ib.</i>
Mushrooms the Italian way	135	Eggs the Prussian way	149
Mushrooms with white sauce	<i>ib.</i>	Eggs and cellery	<i>ib.</i>
Morells with cream	<i>ib.</i>	Eggs with lettuce	<i>ib.</i>
Morells ragoo'd the Italian way	136	Eggs and cream	<i>ib.</i>
To force morells	<i>ib.</i>	To marinate eggs	150
Ragout of asparagus heads	137	To fricassee eggs	<i>ib.</i>
A white ragout of asparagus heads	<i>ib.</i>	To make mushroom powder	151
		Observations on pies and tarts	<i>ib.</i>
		To make force-meat balls	152
		To make puff-paste	<i>ib.</i>
		Light paste	<i>ib.</i>
		Cold paste for all sorts of dished pies	153
		To make crocant paste	<i>ib.</i>
		To make sugar paste for tarts	<i>ib.</i>

Hot paste for a goose pie	154	Potatoe, plain bread, and new	
Hot paste for all sorts of raised		college puddings	177
pies	<i>ib.</i>	Custard pudding	178
Tartlets		Marrow pudding baked and boil-	
An open tart]	155	ed	<i>ib.</i>
Puis de more	<i>ib.</i>	Marrow pudding in skins	179
Another way	156	Orange pudding baked and boiled	<i>ib.</i>
Raspberry puffs	<i>ib.</i>	Lemon and Staffordshire pud-	
A snail's house	<i>ib.</i>	dings	180
A green codling pie	157	Biscuit pudding	181
Mince pie meat	<i>ib.</i>	A hamlet	<i>ib.</i>
Mince pie meat with apples	158	Apple fritters	<i>ib.</i>
A chicken pie in July	<i>ib.</i>	Clary, apricot, and plumb fritters	
A chicken pie	159		182
Calf's head pie	<i>ib.</i>	Tansy, cream, and batter pan-	
Veal pie	160	cakes	183
A sweet veal pie	161	Bennets	<i>ib.</i>
A raised sweet pie	<i>ib.</i>	Millet and semolima puddings	
A pic of larded collops	<i>ib.</i>		184
Eel, hare, and rabbit pies	162	Observations on cakes	185
Goose, giblet, and mutton pies		To make wafers	<i>ib.</i>
	163	Macaroons	<i>ib.</i>
Lobster and turbot pies	164	Dropped, Italian, and sponge	
Calf's feet, raised beef steak, and		biscuits	186
French pies	165	Biscuit and ratafia cakes	187
Pigeon, peregrin, and turkey pies		Ratafia drops	<i>ib.</i>
	166	Spanish, Portugal, and Sbrews-	
Venison pasty	167	bury cakes	188
Petty patties besh-a-mell	<i>ib.</i>	Tunbridge wafer cakes	189
Petty patties of oysters	168	Rice cake	<i>ib.</i>
Petty patties of veal and fowl	<i>ib.</i>	Queen, white fruit, and seed	
Petty patties fried	<i>ib.</i>	cakes	190
Petty patties of house lamb	169	Rich plumb cake	191
Petty patties of veal	170	Icing for a plumb cake	<i>ib.</i>
Petty patties of soal or turbot		A plumb cake	<i>ib.</i>
	<i>ib.</i>	Rich plumb and fruit cakes	192
Observations on puddings	171	Bath cakes	193
To make black puddings	<i>ib.</i>	Good wigs	<i>ib.</i>
Hunting and quaking puddings		Gingerbread cakes or nuts	194
	172	Lun's cake	<i>ib.</i>
Calf's feet pudding	173	French bread	<i>ib.</i>
White puddings in skins	<i>ib.</i>	Lemon cheese cakes	195
A sago pudding	174	Almond cheese cakes	<i>ib.</i>
A Yorkshire pudding to bake		Little almond cakes	<i>ib.</i>
under veal or mutton	<i>ib.</i>	Observations on potting and col-	
Almond pudding	<i>ib.</i>	laring	196
Tansy puddings baked and boiled		To make salmagundy	<i>ib.</i>
	175	To pot salmon	<i>ib.</i>
White pot pudding	<i>ib.</i>	To collar salmon	197
Common rice, ground rice, boiled		To pot lobsters	<i>ib.</i>
rice, and carrot puddings	176		

To pot lamprey	197	Observations on creams, custards, cheese-cakes, &c.	219
To pot cels, pigeons, and moor game	198	Rasp ice cream	<i>ib.</i>
To pot woodcocks, beef, and ham and fowl	199	Brown bread ice	220
To pot hare, venison, and marble veal	200	Shadderot cream	<i>ib.</i>
To collar a pig	201	Italian ice cream	221
To collar a calf's head	<i>ib.</i>	Orange ice cream	<i>ib.</i>
To collar eel	202	Peach ice cream	222
To collar veal	<i>ib.</i>	Ice cream of apricots	<i>ib.</i>
To collar beef	203	Tea and coffee creams	223
To collar a swine's face	<i>ib.</i>	Chocolate, raspberry, and harts- horn creams	224
Mock brawn	<i>ib.</i>	Italian and pistacho creams	225
To make brawn	204	Snow, burnt, and Rhenish creams	226
To salt two large hams	<i>ib.</i>	Lemon, white lemon, and orange creams	227
To salt bacon	205	Trifles	228
To make aspique jelly	<i>ib.</i>	Custards	<i>ib.</i>
A fowl in aspique jelly	<i>ib.</i>	Almond custard	<i>ib.</i>
Veal in aspique jelly	206	Sack and whipt possets	229
Amulets for ornamenting	207	Whipt and lemon syllabub	230
Lobster in savoury jelly	<i>ib.</i>	Cream cheese	<i>ib.</i>
Smelts, cray-fish, and prawns in savoury jelly	208	Bladder cheese	231
Soals and chickens in savoury jelly	209	Cream cheese another way	<i>ib.</i>
A savoury cake	<i>ib.</i>	Slipcoat cheese	<i>ib.</i>
A bee-hive of a savoury cake	210	Portugal cream	232
A hare cake	<i>ib.</i>	To make a hedge-hog	<i>ib.</i>
A ham in jelly	211	Apple pudding	233
To make calf's feet jelly for a marbray, &c.	<i>ib.</i>	Little baked puddings	<i>ib.</i>
To make a marbray	212	Curd cheese cakes	<i>ib.</i>
Artificial fruit	<i>ib.</i>	Orange fritters	234
A marbray with artificial fruit	213	Drop biscuits	<i>ib.</i>
A hen's nest	<i>ib.</i>	Orange jelly	<i>ib.</i>
Blamonge	214	To make ozyat	235
A cherry tree in blamonge	<i>ib.</i>	To make lemonade	<i>ib.</i>
A fish-pond with gold and silver fish'	<i>ib.</i>	Grated orange marmalade	<i>ib.</i>
A floating island	215	Calf's feet and hartshorn jellies	236
Dutch flummery	<i>ib.</i>	Quince and apricot marmalades	237
A pyramid	<i>ib.</i>	Red currant jelly	<i>ib.</i>
A pine-apple of Dutch flummery	216	To pickle kidney-beans	238
To prepare cochineal	<i>ib.</i>	To pickle mushrooms	<i>ib.</i>
A green for colouring	217	To pickle cauliflowers	<i>ib.</i>
To prepare saffron	<i>ib.</i>	To pickle walnuts	239
To spin a gold web	<i>ib.</i>	To make India piccalillo	<i>ib.</i>
To spin a silver web	218	To pickle onions	240
		To pickle radish pods	<i>ib.</i>
		To pickle potatoe apples	<i>ib.</i>
		Walnut & mushroom catsup	241

To make sugar vinegar	242	Chipp'd orange marmalade	266
Gooseberry vinegar	<i>ib.</i>	To preserve oranges carved	<i>ib.</i>
To pickle red cabbage	243	To pickle red currants for gar-	
To pickle beet roots	<i>ib.</i>	nishing	267
To pickle barberries	<i>ib.</i>	Onions in mango	<i>ib.</i>
To pickle girkins	244	To pickle green apples	<i>ib.</i>
To pickle rock samphire	<i>ib.</i>	To pickle lemons	268
To make mangoes	245	Orange cakes	<i>ib.</i>
To preserve peaches in brandy	<i>ib.</i>	To make red currant jelly	269
To preserve green melons	<i>ib.</i>	Black currant jelly	<i>ib.</i>
To preserve quinces whole	246	Red rasp jam	270
To make apple jelly	247	Red strawberry jam	<i>ib.</i>
To preserve apricots in jelly	248	Red currant jam	271
To preserve green apricots	249	Black currant jam	<i>ib.</i>
To preserve green gooseberries	<i>ib.</i>	Red gooseberry jam	<i>ib.</i>
To preserve green gooseberries		Bullace cheese	<i>ib.</i>
like hops	250	Damson cheese	272
To preserve angelica	251	Observations on drying and can-	
To preserve green gage plumbs	<i>ib.</i>	dying	<i>ib.</i>
To clarify sugar	252	To boil sugar to a candy height	<i>ib.</i>
To preserve green codlins	253	Gooseberry paste	273
To preserve golden pippins	254	Apricot paste	<i>ib.</i>
To make a compote of pippins	255	Orange chips	<i>ib.</i>
To stew pears	<i>ib.</i>	To dry cherries	<i>ib.</i>
To make a compote of apricots	<i>ib.</i>	To dry currants in bunches	275
To make a compote of cherries	256	To dry green gage plumbs	<i>ib.</i>
To preserve a green pine-apple	<i>ib.</i>	White currant clear cakes	276
To preserve green cucumbers	257	To candy angelica	<i>ib.</i>
To preserve magnum bonum		Orange in slices cut like laurel	
plumbs	258	leaves	277
To preserve cherries in jelly	259	To make white caps	<i>ib.</i>
To preserve wine sours	260	Black caps	278
To preserve damsons like wine		To bottle gooseberries	<i>ib.</i>
sours	261	Observations on made wines	279
To preserve damsons for tarts	<i>ib.</i>	Raisin wine	<i>ib.</i>
To preserve morelle cherries	262	Cowslip wine	280
To preserve red raspberries	<i>ib.</i>	Elder wine	<i>ib.</i>
To preserve red gooseberries	263	Elder wine to imitate port	<i>ib.</i>
To preserve red gooseberries for		Black currant wine	281
tarts	<i>ib.</i>	Ginger wine	<i>ib.</i>
To preserve red currants in		Orange wine	<i>ib.</i>
bunches	263	Red currant wine	282
To preserve currants for tarts	264	White currant wine, or English	
To preserve barberries in bunches	<i>ib.</i>	champaign	<i>ib.</i>
To preserve barberries for tarts	<i>ib.</i>	Gooseberry wine	283
To preserve strawberries whole	265	Green gooseberry vinegar	<i>ib.</i>
To preserve cherries in brandy	<i>ib.</i>	Lemon wine	<i>ib.</i>
		Balm wine	214
		Bills of fare	285

THE
COMPLETE HOUSEKEEPER,

ᄁc. ᄁc. ᄁc.

RULES FOR MARKETING.

HOW TO CHUSE BEEF.

IF it be ox beef and of a proper age, it will be of a darkish red, and marbled in the grain, which you may see at the lean part of the thin end of the surloin; and the fat of a blossom colour. The fat of cow beef is of a whiter colour, and the lean of a pale red. Bull beef is of a clofer grain, and a deep dusky red; the fat skinny and hard, and has a raminish or rank smell.

MUTTON.

Mutton is in its perfection at five years old, which you may know by looking at the lean part, where the fore and hind quarters are parted, it will be marbled with fat, and the lean of a darkish red: if young, the lean will be of a pale red, and not so mixt in the grain. Observe that the fat be of a good colour, and no way inclinable to yellow; if it is yellowish, it is tainted in the feeding, and not good.

VEAL.

If the bloody veins in the shoulder be of a bright red, it is new killed, but if blackish or green, it is stale: the loin first taints under the kidney, and the flesh will be soft and flimsy; the breast and neck taint first at the upper end, and the sweet-bread on the breast will be flimsy; if otherwise, it will be fresh and good. Observe that the fat of your veal be of a fine white colour, and fine in the grain; if otherwise, it will dress coarse.

HOUSE LAMB.

In a fore quarter of lamb, mind that the neck vein be of a light blue—if so, it is good; if it be of a greenish colour, it is tainted. The hind quarter smell under the kidney; if you meet with a faint smell, it is stale killed, and near tainting. Observe also that it be fine in the grain, and the fat of a clear white.

LAMB'S HEAD.

If the eyes are sunk or wrinkled, it is stale; if full and plump, it is sweet.

PORK FOR ROASTING.

You must buy small pig pork; the lean must be fine in the grain, and the fat firm, and of a fine white; if the lean is reddish, and the fat yellowish, it is tainted, or has not been properly fed. Pork for boiling should be fatter, and fine in the grain, and the fat hard and of a good colour.

BRAWN.

Brawn, if it is of a proper age, the rind will be

very thick, which is the best part ; but if thin, it is too young, and not half so good.

HAMS AND BACON.

Put a small knife under the bone that sticks out in the ham ; if it comes out clean and has a good flavour, it is sweet ; but if smeared, and has a bad smell, it is tainted. Bacon,—run a small skewer or knife into the shoulder or the back of the bacon ; if it comes out clean and has a good smell, it will be good ; if smeared, it will be rusty, and not good.

VENISON.

The season for buck venison begins in May, and continues till Michaelmas. Doe venison begins at Michaelmas, and ends in December.—You must wipe it quite dry with a cloth, and take care no flies get to it, or it will soon spoil ; it is generally kept eight days before used, to make it tender and give it a fine flavour. If the haunch smell well at the izle bone, and the lean be of a dark colour, it is good ; but if the lean be green, it is tainted. Observe the neck, at the place where the shoulder is taken out, if it is sweet there and not clammy, it is good.

POULTRY.

A right capon, if he is young, his spurs are short, and his legs smooth,—a fat vein on the side of his breast, his comb very pale, a thick belly and rump. If fresh killed, he will have a close hard vent ; if stale, a loose open vent.

COCK OR HEN.

If a cock be young, his spurs will be short and

dubbed ; but if old, they will be long and sharp. If a hen is old, her legs and comb are rough ; if young, they will be smooth.

TURKEYS.

If the cock be young, his legs will be smooth, and his spurs short : look under the wing, and if the skin is clean and of a good colour, it will dress white. When you buy them ready killed, if they are fresh, their eyes will be lively, and their legs limber ; but if stale, their eyes will be sunk, and their feet stiff.—In the hen, observe the same directions.

TAME AND WILD DUCKS.

A tame duck, when fat, will be hard and thick on the breast : if young, their bills will be tender ; if hard, they are old. A right wild duck has reddish legs and feet, the webs are of a dusky colour, and something smaller than the tame one.

PHEASANTS.

The cock, when young, has dubbed spurs ; when old, sharp, small ones : if new, a fast vent ; if stale, an open flabby one. The hen, if young, hath smooth legs, and the flesh of a fine grain ; if old, the contrary.

PARTRIDGES.

Cock or hen, if old, the bill is white, and the legs blueish : if young, the bill is black, and the legs yellow : if stale, the belly and crop will be green, and the feet dry ; if fresh, the contrary.

WOODCOCKS AND SNIPES.

The woodcock's fat is thick and hard, and has a

fat vein under the wing, and the rump and thighs very fat : if fresh, limber-footed ; if stale, their feet will be dry and hard. A snipe, if fat, has a thick and fat vent, and a fat vein under the side of the wing : if fresh, it is limber-footed : if stale, the contrary.

RABBITS.

Of a young rabbit, the flesh will be white and stiff, if fresh ; but if stale, it will be limber and flimsy : if old, the claws will be long and rough, the wool motley and mixed with gray hairs, and the flesh will be red, and very fat and hard.

FISH.—PIKE, TROUT, CARP, TENCH, EEL; SMELT, WHITINGS, &c.

All these are known to be new or stale by the colour of their gills : if they are fresh, the gills will be of a fine light red, the fish firm, and the fins stand up stiff ; but if stale, the gills will be of a dusky colour, the fish soft, and the fins fallen.

SALMON.

If your salmon be fresh, the gills will be of a light red, and by putting your finger on it, it will rebound ; if stale, the gills will be of a dusky colour, and by laying your finger on it, it will sink in, and not rise.

TURBOT.

Turbot is chosen by its thickness and plumpness, and the gills being of a good colour. If it is thin, and the belly of a blueish white, it will eat very loose, and waste greatly in boiling.

COD AND CODLINGS.

The gills must be of a good red, and thick about the shoulders, the flesh white, and the tail stiff; otherwise they are not good.

SOALS.

Soals are chosen by thickness and stiffness: if their bellies be of a cream colour, they are firm and good.

FRESH HERRINGS AND MACKAREL.

If the gills are of a lively red, the eyes stand full, and the flesh stiff, then they are new; but if dusky and faded, or sinking and wrinkled, and the tails limber, they are stale.

LOBSTERS AND CRABS.

Chuse them by their weight; the heaviest is the best. A cock lobster is known by the narrowness of his back: part of his tail and the two uppermost fins within his tail are stiff and hard; but the hen's are soft, and the back of her tail broader. The hen crabs are not so good as the cock ones, as the meat in the claws is often wasted, and the inside full of spawn and water.

CRAY-FISH, PRAWNS, AND SHRIMPS.

The cray-fish, if stale, will be limber in their claws and joints, their red colour turn blackish and of a dusky colour, and will have an ill smell under their throats. The two latter, if stale, will have a bad smell, their colour faded, and they are slimy; otherwise they are good.

PICKLED SALMON.

If the flesh feel firm, and the scales stiff and shining, if it come in flakes and part without crumbling, then it is good ; and not otherwise.

OBSERVATIONS UPON BOILING.

Let your pot be very clean, dust in a handful of flour to make the scum rise : skim it well before you put in your meat. All kinds of meat are best to be boiled in a cloth. In case the cook should neglect to skim the pot when it boils, the scum will boil down and fettle upon your meat, and make it black. Salt meat is best to be put in when the water is cold, and fresh meat when the water is boiling. Let your pot boil gently ; for it is a great fault to let it boil fast.

TO BOIL A ROUND OF BEEF.

Take a round of beef of fourteen pounds weight, and lay it in salt ten days ; take it out and wash it ; skewer it up tight, tie it round with a piece of pack-thread, dust some flour on it, and tie it up in a clean cloth ; put it into a clean pot, well tinn'd, and cover it with soft water. When it boils, skim it ; let it boil slowly for three hours ; then take it up, and take off the cloth and pack-thread ; lay it in a dish, and serve it up with carrots, turnips, and greens.

If your beef weighs less, it is not to boil so long ; if larger, to boil in proportion.

TO BOIL A LEG OF PORK.

Take a leg of pork about eight pounds weight, lay it in salt for eight days; take it out, wash and flour it, tie it up in a clean cloth, put it into a clean pot with soft water, and let it boil slowly for two hours and a half; then take it up, and serve it up with a pease-pudding and greens, and melted butter in a sauce-boat.

Make your Pease-pudding as follows:—

Take one quart of blue or yellow split pease, wash and pick them clean, put them into a clean cloth, tie them up loose that they may have room to swell, put them into your pot when your water is cold, and boil them till they are tender; then take them up, and mash them with a wooden spoon, sprinkle in a little pepper and salt, and add a piece of butter to them; tie them up tight, and put them into the pot to boil for a quarter of an hour; then take them up and put them on a dish, pour some melted butter over them, and serve them up hot.

TO BOIL GREENS.

Put on a sauce-pan with a good deal of hard water and a little salt; wash and pick your greens very clean; when your water boils, put them in, and let them boil twelve minutes, or longer if they are not tender, then drain them. You may garnish your pork with part of them, and serve up the rest on a plate.

TO BOIL A LEG OF VEAL.

Take a leg of veal of twelve pounds weight, crack the shank, rub it over with a bit of butter, and dust it

with flour; tie it up in a clean cloth; have ready a pot boiling with soft water, skim it well, put in your veal, and let it boil slowly for three hours and a quarter; then take it carefully up, take off the cloth, lay it in your dish, garnish it with boiled broccoli or cauliflower; then serve it up hot, with a piece of ham or bacon boiled, and served in another dish, with a plate of greens, and plain melted butter in a boat.

TO BOIL A NECK OF VEAL.

Take a neck of veal of five pounds weight, cut off the scrag end, and pare off the chine bone, run some small skewers across to make it lie flat, rub it over with a bit of butter, and dust it with flour; tie it up in a cloth, and boil it near an hour; take it up, and take out the skewers, lay it in your dish, and serve it up hot as above, or with onion sauce, the same as rabbits.

TO MAKE A POLE OF VEAL.

Take a knuckle of veal, crack the shank, and put it into a stew-pot that will just hold it, with two quarts of water, two onions stuck with cloves, and a few pepper-corns; let it boil for half an hour; skim it well, add half a pound of rice, let it boil for three quarters of an hour more, pretty fast, to reduce the liquor to a pint; stir it often, or it will burn to the bottom of the pot; take your veal carefully up, and lay it in your dish; stir in a lump of butter and flour into your rice and liquor, with a little salt; let it just boil, pour it over your veal, and serve it up hot.

TO BOIL A LEG OF MUTTON.

Take a leg of mutton of eight pounds weight,

break the shank off, and pare the flesh neatly round, leaving out one inch of the shank bone, nick it in the joint, and bend it a little, flour it, tie it in a cloth, and boil it two hours; take it up, lay it in a dish, serve it up with carrots and turnips, and caper sauce in a boat.

TO BOIL A NECK OF MUTTON.

Take a neck of mutton of five pounds weight, cut off the scrag end, and pare off the chine bone, put some small skewers in it to make it lie flat; flour it, tie it up in a cloth, and boil it near one hour; take it up, take off the cloth, and lay it in your dish; serve it up with carrots, turnips, greens, or broccoli, or with caper sauce poured over it.

TO BOIL A LEG OF HOUSE-LAMB.

Take a leg of house-lamb of four pounds weight, break the shank off, and pare it neatly round, leaving out a little of the shank bone; nick it in the joint, rub it over with a little butter, and dust it with flour, wrap it in a cloth, and boil it one hour and a quarter; take it out, lay it in a dish, serve it up hot with spinach and cauliflower.

TO BOIL A HAM.

Take a ham of fifteen pounds weight, steep it two nights and one day in warm water; set on a pot with hard water, tie up your ham in a cloth, put it into the pot when the water is cold, with a little new hay; boil it gently for three hours and a half, take it up and take off the rind, pare it neatly, and do it over with egg, crumbs of bread, and shred parsley, and brown it before the fire, or with a salamander; put

it in your dish, garnish it with greens, and serve it up hot.

TO BOIL A PICKLED TONGUE.

Take a tongue that has lain fourteen days in salt, soak it four hours in cold water, and put it into a pot with some hard water; if a large one, boil it three hours,—if a middling one, two hours and a half: take it out and pare off the skin; serve it up hot, and garnish it with either turnips, carrots, or greens. If a dried tongue, soak it four-and-twenty hours, and boil it as above.

TO BOIL A TURKEY, WITH OYSTER SAUCE.

Take a turkey that has been killed two or three days, pick it clean, and draw it; be careful to take out the crop whole; cut off the neck pretty short, singe your turkey, and wash it clean, cut off the legs at the first joint, and tuck them into the body; put a cloth upon the breast, and flat it down with a rolling-pin; skewer the thighs down, taking hold of a bit of the pinion, and tie them with a piece of string.

Make a Stuffing for them as follows:—

Grate some crumbs of bread, and as much suet shred fine as bread,—add some parsley and thyme shred fine, some beaten mace, pepper, salt, and some nutmeg grated, two eggs, with a little cream; mix it well together, put it into the crop, and skewer it; rub the breast of your turkey with a piece of butter, dust it over with flour, and tie it up in a clean cloth; one hour will boil a large turkey, and three quarters a middling one: take it up and lay it in a dish, pour some oyster sauce over it, and serve it up hot.—For a

change, you may serve it up with onion or cellery fauce.

TO BOIL RABBITS AND ONION SAUCE.

Cafe your rabbits, tuck in the fore legs, and skewer the head straight up, skewer the hind legs close to the sides; rub them over with a bit of butter, dust them with a little flour, and tie them up in a clean cloth; if they are young, half an hour will boil them,—if they are full grown, they will take three quarters of an hour; take them up, lay them in a dish, pour your onion fauce over them, and serve them up hot for a first course.

TO BOIL PIGEONS.

Let your pigeons be clean picked, draw and singe them, cut off their feet at the first joint, and tuck their legs into their bodies; do them over with a piece of butter, and dust them with a little flour; put them into a pan of cold soft water, let them boil fifteen minutes, then dish them up with some plain butter over them, and parsley and butter in a boat; also a piece of bacon in another dish, with some greens round it: or, to make a change, serve them up with onion fauce.

TO BOIL FOWLS.

Pick your fowls clean, and draw them at the rump, cut off their heads and neck; flat down the breast bone, skewer them with the end of their legs in their body, and tie them round with a string; singe them, and put them into some milk and water for one hour; take them up and rub the breast with a piece of butter, and dust them over with flour; put them into a pan with cold soft water, and boil them slowly

for half an hour; if large, three quarters: lay them in a dish, and serve them up with oyster sauce, for a first course.—Chickens are done and served up in the same manner, but not boiled so long.

OBSERVATIONS ON ROASTING.

It is necessary first for the cook to order her fire according to what she has to dress. If any thing small or thin, a little brisk fire, that it may be done quick and nice; if a haunch of venison, a piece of beef, or a large joint, be sure to make on a good fire, let it be clear at the bottom, and keep your meat at a distance, that it may roast gradually, and not scorch. When it is almost enough, if it is not brown, put it near the fire, and take care that the ends are enough; dust it with flour, and baste it often to keep up a froth. When you roast a hare or a rabbit, take care that the ends are well done; when they are half roasted, cut the neck-skin to let out the blood, or it will mix with the sauce when they are cut up, and be very disagreeable.—When you hash or mince any kind of meat or fowl, do not make the gravy too thick. It should be no thicker than thin cream, or melted butter.

TO ROAST A HAUNCH OF VENISON.

Pare off the shank of your venison, spit it, rub it over with the yolk of an egg, butter a sheet of paper and lay over it, roll a thin sheet of common paste and

lay on the paper, then lay another sheet of paper upon the paste, tie it tight to keep the paste from falling off; lay it down to roast, and keep it a good distance from the fire, and baste it well. If it is a large one, it will take four hours to roast it; if a small one, three hours will do. When it is done, take off the paste and paper, dust on some flour, and baste it with butter: when it is of a nice light brown, dish it up with some brown gravy under it, and currant jelly sauce in a boat. Serve it up hot to remove fish, or for the foot of the table.

TO ROAST A NECK OF VENISON.

Take a neck, cut off the scrag or coarse end, take the skin off neatly, run a lark spit through it, and tie it tight on a large spit; rub it over with the yolk of an egg, butter a sheet of paper, and lay it on double, tie it with a piece of pack-thread, lay it down to roast, and baste it well with beef dripping or butter. If it is large, one hour will roast it; if small, three quarters of an hour. When done, take off the paper, dust it with a little flour, and baste it with butter; and when it is of a light brown, dish it up with some brown gravy under it, and currant jelly in a sauce-boat.

TO ROAST BEEF.

Take five ribs of beef, sprinkle on it a little salt, and let it lie all night; then spit it, butter a sheet of paper and lay over it, and tie it on with pack-thread; lay it down to a good fire, at a distance, that it may roast gradually: if you put it too near, the fire will scorch it, melt away the fat, and give it a disagreeable taste. If it is large, three hours and a half will roast

it; if it is small, roast it in proportion. When it is enough, take off the paper, dust it with flour and baste it with butter; dish it up, and garnish it with horse radish scraped, and serve it up hot for the foot of a table, or on a side table. A sirloin and rump are done the same way.

TO ROAST A RUMP OF BEEF BASTED WITH RED
WINE.

Take a rump of beef, and cut the coarse part off, lay it in a deep dish, pour on it a pint of red wine, and let it lie all night; then spit it, roast it for two hours, and baste it with the wine that it lay in; when it is within a quarter of an hour of being enough, dust it with a little flour, baste it with butter, and serve it up hot.

TO ROAST A SADDLE OF MUTTON.

Cut off the thin laps, take off the skin, and pare it neatly, run a lark spit through it, and tie it on a large spit, with a sheet of paper on it. If it is a large one, roast it for one hour and a half; if a small one, one hour. Dish it up with some brown gravy under it, or some stewed cucumbers (if you like them), and serve it up hot for the foot of the table.

TO ROAST A NECK OF MUTTON, LARDED WITH
PARSLEY.

Take a neck of mutton, cut off the scrag end and chine bone, and pare it neatly; take four sprigs of parsley, put it into a larding pin, and draw it in rows all over the mutton, then spit it, and lay it down to roast; baste it with butter, and roast it three quarters

of an hour ; dish it up with a little brown gravy under it, and serve it up hot for a side dish.

ANOTHER WAY.

Pare it neatly as above, and spit it ; lay it down to roast, baste it with butter, and roast it three quarters of an hour. Ten minutes before it is enough, strew it with crumbs of bread and parsley shred, and baste it with butter : when done, dish it up with some brown gravy under it, and serve it up hot for a first course, or a dish for supper.—You may roast it, and serve it up without any crumbs of bread, or parsley.

TO ROAST A LEG OF MUTTON.

Take a leg of mutton of eight pounds weight, pare it neatly, and spit it ; put a sheet of paper over it, lay it down to roast for two hours, and baste it with some good dripping : when it is done take off the paper, dust it with flour, baste it with butter, and sprinkle on a little salt ; then dish it up with a little gravy under it, for a first course.

TO ROAST A FORE QUARTER OF HOUSE LAMB.

Take a quarter of lamb of seven pounds weight, let it be neatly couched, spit it, and lay it down to roast ; baste it well with butter, dust it with flour, sprinkle on a little salt, and let it roast for one hour ; when done, dish it up, and serve it up hot with some spear-mint shred fine, and put it in a boat with some vinegar and sugar, and a sallad in a dish.—This is a proper dish for a first course.

TO ROAST A LEG OF LAMB.

Take a leg of lamb of four pounds and a half, cut

off the shank, nick it in the joint, and spit it; lay it down to roast for one hour, dredge it with a little flour, baste it with butter, sprinkle a little salt on it, and let it be of a nice light brown; when done, dish it up, and serve it up as above, or with cauliflower.

TO ROAST RIBS OF LAMB.

Take a breast and neck of lamb, run some skewers through it, put the spit through the skewers, lay it down to roast at a brisk fire, baste it well with butter, sprinkle on it some crumbs of bread and shred parsley, and let it roast for half an hour; when done, put it in a dish, and serve it up hot for supper, with green pease in another dish.

TO ROAST A HAM.

Take a ham of fourteen pounds weight, pare it neatly, lay it in water to soak for two days and nights, then half boil it, take off the skin and put a large spit through it, and tie it tight on a large spit; put a sheet of paper over it, a sheet of common paste, and another sheet of paper; tie it tight on, lay it down to the fire, and roast it for one hour and a half; then take off the paste and paper, flour it and baste it, strew it with crumbs of bread and parsley, let it be of a nice brown colour, and serve it up hot for a first course.

TO ROAST A FILLET OF VEAL.

Take a nice fillet of veal, make a stuffing for it of some crumbs of bread, fuet, a little parsley and thyme shred fine, mace, nutmeg, pepper, and salt; mix all well together with the yolks of two eggs and a little cream, stuff it well under the udder or fat part of

your veal, and skewer it neatly round; then spit it, rub it over with butter, put a piece of paper over it, and lay it down to roast. If large, it will take two hours and a half; if middle-sized, two hours will roast it. When done, take off the paper, baste it with butter, dust on some flour, sprinkle on a little salt, and let it be of a nice brown; dish it up with some brown gravy, melted butter, and a little juice of lemon or orange, and serve it up hot for a first course dish.

TO ROAST A LOIN OF VEAL.

Take a fine fat loin of veal, spit it, paper it well to keep in the fat, and lay it down to roast for two hours; keep it at a proper distance from the fire, to roast gradually,—if you put it too near, it will scorch before it is warm through. When it is done, take off the paper, dredge it with flour, and baste it with butter. If it is not of a nice brown, put your spit nearer to the fire, to make it of a good colour; then dish it up with some gravy and butter, or some stewed cucumbers, and serve it up hot for a first course.

TO ROAST A CHINE OF PORK.

Take a chine of pork, sprinkle it with a little salt, and hang it up for two days; then spit it; score it just through the skin, leaving half an inch between every score, and lay it down to roast for two hours,—or more, if it is a large one. Let the skin be of a nice brown and crisp, taking care you do not scorch it; serve it up hot with some gravy under it, and apple sauce in a boat.

TO ROAST A LEG OF PORK STUFFED.

Take a leg of pork, make a hole at the shank, stuff it well with some sage and onion shred fine, and a little pepper and salt; spit your pork, score it as above, and lay it down to roast; when done, dish it up with some gravy under it, and apple sauce in a boat.—You may leave out the stuffing, and roast it plain.

TO ROAST A PIG.

Stick your pig just above the breast bone, and run the knife to the heart; when it is dead, put it in cold water for a few minutes, take it out, and rub it with some resin beat very fine; put your pig into a pail of scalding water for half a minute, take it out, lay it on a clean table, and pluck off the hair as quick as possible; if it does not come clean off, dip it into the water till it does: when you have got all clean off, wash it well in water to take away the smell of the resin. Take off the four feet at the first joint, make a slit down the belly, take out the entrails and back-gut, wash it well, and dry it, and lay it on its belly in a dish. When you roast it, put into it a little shred sage and parsley, a few crumbs of bread, pepper, and salt; sew up the belly, rub it over with sweet oil, and lay it down to roast before a good brisk fire, with a pig plate in the middle of the fire; when it is almost done, take a cloth and wipe it clean, rub it over with cold butter to crisp it, and take care you do not let it blister. When done, cut off the head; lay the pig in a dish, split it through the back before you draw the spit, and lay it back to back in your dish; cut off the ears, lay one on each shoulder, and the jaw-bones on each side, then serve it up hot, with your sauce under it.

TO MAKE SAUCE FOR A PIG.

Take the brains of the pig, chop them a little, put them into a sauce-pan with a little gravy, add five ounces of butter, a little flour, pepper, and salt, stir it over the fire till it boils, then pour it unto your dish under your pig, and give your dish a shake to mix the sauce with the sage and parsley that were in the pig.

TO CARBONADE A PIG.

Take a pig of four weeks old, clean it as for roasting, split it down the belly, take out the tongue and lay it quite flat, wipe it dry with a cloth, and carbonade it; season it well with Cayenne pepper, salt, sage, parsley, basil, and tarragon, all shred fine; lay your pig into a small dripping pan, or a dish that will hold it, with the skin side uppermost, break some pieces of butter and lay over it, pour under it a bottle of white Port or Madeira, put it into a sharp oven, or before a quick fire, basting it often with the wine; when it is done enough, and of a nice brown, take it up and lay it in a dish, take the wine that was under it, with a little gravy, add to it six ounces of butter, and as much flour as will make it as thick as melted butter; let it boil, pour it over your pig, and serve it up hot.

TO ROAST A STUBBLE GOOSE.

Take a stubble goose, let it be clean picked and drawn; shred two onions and a little sage, put them into your goose with a little pepper and salt, skewer it, spit it, and lay it down to the fire to roast; singe it, flour it, and baste it. If a large one, it will require one hour and a quarter before a good fire.

When enough, dish it up, and pour in a little gravy ; serve it up hot, with apple sauce in a boat.

TO ROAST A GREEN GOOSE.

Take a green goose, scald it, take the feathers clean off, draw it, shred a bit of sage and roll it up with a piece of butter and put it in the belly ; skewer and spit it, and lay it down to roast ; dredge it with flour, and baste it with butter. If a large one, it will take three quarters of an hour to roast before a brisk fire ; if a small one, half an hour. Let the skin be crisp, and of a light brown, put it into your dish with some brown gravy under it, and some green sauce and gooseberries in a sauce-boat.

TO ROAST DUCKS.

Kill, pick, and draw your ducks, scald the feet, take off the skin, turn their feet back ; season the inside of them with pepper, salt, sage, and onion shred fine, skewer and spit them, singe them, and lay them down to a quick fire ; dust them with flour, and baste them with butter. A middle-sized duck will take twenty minutes ; a large one, half an hour. Let them be of a nice light brown, and serve them up hot, with some brown gravy under them, for a second course.

TO ROAST DUCKLINGS.

Let them be scalded, and clean picked and drawn, put a lump of butter with a little shred sage into the inside, spit them, and lay them down to roast for fifteen minutes at a clear brisk fire, baste them with butter, let them be plump, the skin crisp, and of a

light brown ; put them in your dish with some brown gravy under them, and serve them up hot with some green sauce and scalded gooseberries in a boat.

TO ROAST A TURKEY.

Let your turkey be clean picked and drawn, cut off the neck ; you may stuff the crop with force-meat, or with crumbs of bread and suet, made the same as for a boiled turkey ; skewer it, spit and singe it, and lay it down (at a distance) to a clear, brisk fire. A large turkey will take one hour and a quarter ; a middle-sized one, three quarters, to roast it. Serve it up hot, with some brown gravy under it, and some bread sauce in a boat.

TO ROAST TURKEY POUTS.

Take young turkeys, rather larger than a half-grown fowl, scald and draw them clean, skewer them with their heads down to their sides, spit them, and lay them down to a clear fire for twenty minutes ; baste them well with butter, and dust them with flour ; let them be plump, and of a nice brown ; lay them in a dish, with some brown gravy under them, and serve them up hot for a second course, with some bread sauce in a boat.

TO ROAST YOUNG CHICKENS.

When you kill your chickens, pick them very carefully, draw them, cut off the claws, truss them, and put them down to a good fire ; singe them, dust them, and baste them with butter, roast them for fifteen minutes, broil them up, lay them on your dish with some parsley and butter under them, and some asparagus in another dish.—These are both second course dishes.

TO ROAST A SPRING FOWL.

Take a large spring fowl, let it be clean picked and drawn, cut off the claws, and skewer it; half an hour will roast it before a good fire. Serve it up hot, with some brown gravy under it, and some egg sauce in a boat, for a second course dish.

TO ROAST A HARE.

Case your hare, leave on the ears, wipe it clean in the inside, then make a pudding for it as follows:—Boil the liver ten minutes, shred it fine, add to it some crumbs of bread, beef suet, parsley, thyme, and sweet marjoram shred fine, with pepper, salt, mace, and nutmeg; mix all well together, with the yolks of two eggs and a little cream; put it into the belly and sew it up; double the hind legs and skewer them, lay the fore close to the side, and skewer them; turn the head to look back, and skewer it; put a skewer into each ear to keep them up, then spit it, and lay a thin slice of bacon over the back, and a piece of paper on it, and tie it on, or the back will be done too much before the legs be warm through; lay it down to a brisk fire, and baste it well with butter. If a large one, it will require one hour; a middle-sized one will take three quarters of an hour to roast it. When it is done, take off the bacon and paper, dust it with flour, and baste it with butter to raise a froth; dish it up with some thickened gravy in a dish, half an anchovy, and a little juice of lemon; serve it up hot with some currant jelly in a saucer, and some crumbs of bread boiled in red wine, in a boat, for a second course dish.

TO ROAST RABBITS.

Cafe your rabbits, and wipe them clean in the inside, skewer the legs the same as a hare, or tuck the fore legs into the body; skewer your rabbits together, put the spit between them; let their heads be straight out, and nick them in the neck, that the blood may run when roasting; lay them down before a brisk fire: if large, they will require half an hour; if small, twenty minutes will roast them. Dust them with flour, and baste them with butter; when done, cut off the heads, and split them; lay your rabbits in a dish, and the heads on each side; let the liver be boiled and shred fine, put it into a boat with some parsley and butter, or put it into your dish under your rabbits, and serve them up hot for a second course dish.

TO ROAST PIGEONS.

Let your pigeons be clean picked and drawn, singe them, cut off their claws, and skewer them with their legs on their breast; put their livers into their inside, with a piece of butter and some shred parsley; spit, dredge, and baste them; lay them down to a brisk fire for fifteen minutes, and serve them up hot, with some parsley and butter under them, for a second course dish.

TO ROAST A CAPON.

Let it be clean picked and drawn, cut off the feet, and skewer the legs straight; spit it, singe, dust, and baste it: if it is large, it will take near an hour to roast. When done, lay it in your dish with some thickened gravy, and a little juice of lemon under it; serve it up hot for a second course dish, with some egg sauce in a boat.

TO ROAST WILD DUCKS OR TEAL.

Let your wild ducks or teals be clean picked and drawn; put a little pepper and salt in the inside; turn their feet back and skewer them; spit them, singe them, and baste them with butter: twenty minutes will roast them before a quick fire. Serve them up hot with some brown gravy under them, and a little shallot shred fine, for a second course.

TO ROAST PARTRIDGES OR QUAILS.

Let them be picked, drawn, and skewered with their legs on; spit, singe, and baste them: twenty minutes will roast them at a quick fire. Dust on a little flour, baste them with butter, let them be of a nice brown, dish them up with some brown gravy under them, and some bread sauce in a boat, for a second course, or supper dish.

TO ROAST WOODCOCKS OR SNIPES.

Let them be clean picked, but do not draw them; their own bills serve for a skewer, which you must put through the pinions and thighs, and one leg through the other; spit them, singe them, and baste them with butter, and dust on a little flour; toast a slice of bread, and butter it, lay it on a clean plate, and put it under them, that the trail may drop upon it: they will require fifteen minutes to roast them. When they are done, lay the toast in a dish, and the woodcocks upon it; pour under them some melted butter and gravy; serve them up hot for a second course, or supper.

TO ROAST MOOR GAME AND PHEASANTS.

Let your pheasants or moor game be clean picked and drawn, cut off their heads and claws and the pinions at the first joint; skewer them, spit, dust, and baste them: half an hour will roast them at a quick fire. Dish them up with some brown gravy under them, some bread sauce in a boat, some gravy warmed, with three shallots shred fine, and a little pepper, salt, and vinegar, in another boat.

TO ROAST LARKS THE DUNSTABLE FASHION.

Take a dozen of larks, let them be clean picked, cut off their heads, turn their feet back, put them on a long skewer, tie them on a spit, dust and baste them; have ready a good many crumbs of bread in a dish, hold the dish with the crumbs under your larks, and strew the larks with them, then baste them with butter, and continue so doing till your larks are quite covered with crumbs, and of a nice brown. Take care when you dish them up that you do not shake the crumbs of bread off; if you do, it will spoil the look of them. The crumbs that remain must be fried with butter of a nice brown, and put round them. Serve them up hot for a second course, or for supper, with plain melted butter in a boat.

TO ROAST WEET EARS.

Take one dozen of weet ears, let them be clean picked and drawn, truss them as you do larks, lap them in a vine leaf, put them on a lark spit, and tie them on a large spit; roast them for fifteen minutes, baste them well with butter, dredge on them some crumbs of bread and flour; when they are done, lay

them in your dish, with some fried bread crumbs round them, and some gravy and butter in a boat. Serve them up hot for a second course.

TO ROAST SWEETBREADS.

Take five sweetbreads, put them on a lark spit, and tie them on a large spit, do them over with the yolk of an egg, dust them with flour, and baste them with butter: if they are large, they will take half an hour to roast; if small, twenty minutes. Let them be of a nice brown, lay them in your dish with some melted butter and gravy under them. Serve them up hot for a second course.

TO BROIL BEEF STEAKS.

Cut your steaks off a rump of beef, half an inch thick, beat them with a rolling pin, and season them with pepper and salt; let your fire be clear, and your gridiron clean and hot; lay on your steaks, turn them often with a pair of steak tongs, to keep in the gravy; let them be of a nice light brown, lay them in a hot dish, with a little gravy under them, and serve them up hot for a side dish.

TO FRY BEEF STEAKS, WITH ONIONS.

Cut your beef steaks off a rump, rather thinner than above, season them with pepper and salt, put a piece of butter into a pan, and fry them over a quick fire, to be of a nice light brown; lay them into a hot dish, cut two onions in thin slices, fry them with butter, and put them on your steaks, and serve them up hot.

TO BROIL MUTTON CHOPS.

Cut your chops off the best end of a neck of mutton, pare them neatly, and flat them with a cleaver; season them with pepper and salt, broil them over a clear fire, turning them often; when done, lay them in a hot dish with some gravy under them, and a spoonful of mushroom catsup, and serve them up hot with pickles in a saucer. You may crumb them with bread, the same as veal cutlets.

TO BROIL VEAL CUTLETS.

Cut your cutlets off the best end of the neck of veal, pare them neatly, put a piece of butter into a stew-pan; with shred parsley, thyme, pepper, salt, and nutmeg; set it over the fire to melt, then dip in your steaks, and crumb them with bread; broil them over a clear fire to be of a nice light brown, lay them in a hot dish with some melted butter and some gravy, with a little juice of lemon under them, and serve them up hot for a first course.

TO BROIL PORK STEAKS.

Cut your steaks off a fore chine, or a loin, pare away the rind, season them with pepper and salt, broil them over a clear fire to be of a fine brown; lay them into a hot dish with some gravy under them, and serve them up hot, with some apple sauce in a boat.

You may crumb them with bread the same as veal steaks, only instead of thyme you must add a little sage shred.

TO BROIL A FOWL WITH MUSHROOM SAUCE.

Let your fowl be clean picked and drawn, split it down the middle, singe it, and cut off the legs; flat it with a cleaver, season it with a little pepper and salt, do it over with a little clarified butter, and crumb it with bread; set it over a slow fire to broil; when done, put it in your dish with some pickled mushrooms, a little gravy and melted butter under it, and serve it up hot.

TO HASH VENISON.

Cut your venison in thin slices, put it into a stew-pan with some gravy, three shallots shred fine, and a little red wine; pepper and salt it to your taste; set it over the fire, and when it is hot thicken it up with butter and flour, let it just simmer, put it into your dish, and serve it up hot.

TO HASH MUTTON OR BEEF.

Cut your beef and mutton in thin slices, put it into a stew-pan with some gravy, and the gravy that runs from it, with some shallot or onion shred fine, pepper and salt it to your taste, set it on the fire to simmer, thicken it with a lump of butter rolled in flour, let it just boil, and serve it up hot.

TO HASH A TURKEY OR ANY LARGE FOWL.

Cut off the legs, cut the thighs in two pieces, the pinions and breast in pieces one inch and a half long, take off the skin, put it into a stew-pan with some gravy and a shallot shred fine; season it with pepper, salt, and pounded mace; set it on the fire to stew till it is hot through, thicken it with butter and flour;

let your hash be favoury and of a good taste, put it into a deep dish, and serve it up hot.

TO HASH VEAL.

Put a little gravy into a stew-pan, with a little lemon peel shred, a spoonful of catsup, and a piece of butter and flour; set it on the fire to boil, cut your veal in thin slices as big as half-a-crown, and season it with pepper and salt, put it into the stew-pan to your gravy, let it just simmer (but not boil), pour it into a dish, with some sippets of bread round it, and serve it up hot.

TO HASH WOODCOCKS OR WILD DUCKS.

Cut your woodcocks up as for eating, put them in a stew-pan with some gravy, a spoonful of red wine, two shalots shred fine, pepper and salt to your taste, set it on the fire to boil, thicken it with some butter and flour, put it into a dish, and serve it up hot.

TO HASH A HARE.

Cut it in small pieces, put it into a stew-pan, with a glass of red wine, and a little broth or gravy, pepper and salt it to your taste, half an anchovy chopped, a quarter of a pound of butter rolled in flour, set it on a slow fire to simmer, and just when it begins to boil take it off, and serve it up hot.

TO MINCE A TURKEY OR A LARGE FOWL.

Cut the breast of the turkey in small dice, put it into a stew-pan with a little gravy, pepper, and salt, a piece of butter and flour, and a little lemon juice; set it over the stove to simmer, but not boil, as it makes it

hard ; score the legs, season them with pepper and salt, and broil them of a nice brown ; lay your mince in a dish with some sippets of bread round it, and the legs on the top, and serve it up hot.

TO MINCE VEAL.

Cut your veal into small square dice, but do not chop it ; season it with pepper and salt, put it into a stew-pan, with some gravy and a little lemon peel shred, a lump of butter and flour, set it on the fire to simmer, squeeze in a little juice of lemon, and serve it up hot, with some sippets of bread round it.

TO MINCE PHEASANTS AND PARTRIDGES.

Cut the breast of a pheasant or partridge into small dice, put it into a stew-pan with some good gravy, pepper and salt it to your taste, a lump of butter and flour, and a little juice of lemon ; set it on the fire, stir it till it begins to boil, put it in your dish, with some sippets of bread round it, and serve it up hot.

OBSERVATIONS ON DRESSING FISH.

When you fry any kind of fish, let them be washed clean and dried with a cloth, do them over with egg, and crumb them with bread, or dip them in small beer, and dust them with flour ; let your hog's lard or dripping boil before you put in your fish ; fry them crisp, and of a nice brown, and always lay them on a sieve to drain before you dish them up.

When you boil fish, wash them clean, rub them with salt, vinegar, or a slice of lemon, before you put them in the water to boil. All fish should be boiled slowly: if you boil them fast, they will crack and break. When you dish them up, put a fish-plate under them.

When you broil any kind of fish, let your fire be clear, and your gridiron very clean and hot, and rub it with a bit of suet, to prevent the fish from sticking to it. If your fish is thick, your fire must be very slow, or otherwise it will burn them before they are warm through.—All fish must be thoroughly done.

TO DRESS A TURTLE.

Cut off the head close by the shell, hang it up to bleed for twenty-four hours, then cut it open, and leave some of the meat to the breast shell; take out the guts, slit them with a pen-knife, scrape and cut them in pieces three inches long, wash them and the inside meat in several waters, cut the meat and breast shell in pieces as large as a large walnut, put it all into a stew-pot, with one quart of Madeira wine, two quarts of strong gravy, with Cayenne and white pepper, mace, and salt, add some sweet marjoram, basil, tarragon, and thyme shred; cover it close, and set it to stew on a stove for one hour, or more, if it is not tender; then rim the shell with hot paste, put in your meat, with some of the gravy that it was stewed in, put it into a sharp oven to bake for half an hour, then strain the remainder of your gravy into a stew-pan, with two anchovies, thicken it up with butter and flour, let it be very flavory and of a good taste; add to it two dozen of force-meat balls fried, the yolks of twelve hard eggs, and a little juice of lemon; let it boil; when your

turtle comes from the oven, pour it in, give it a shake to mix it, and serve it up hot for the head of the table. The fins must be scalded, to take off the skin; stew them in some gravy, with a little red wine; when tender, season them with Cayenne pepper, salt, and a little juice of lemon to your taste; thicken it up with butter and flour, and serve them up hot for a side dish.

You may make fricandoes with the vealy part of the shoulder, or Scotch collops, or a white fricassée.

TO DRESS TURTLES ANOTHER WAY.

Kill your turtle, wash it clean, and cut it in pieces as before; season it well with Cayenne pepper, salt, mace, and nutmeg; put it into a pot that will just hold it, with one bottle of Madeira wine, two quarts of good gravy, some sweet herbs shred fine as before, and two anchovies; set it on a clear fire to stew slowly till tender, thicken it up with flour, add to it two dozen of force-meat balls, and some yolks of hard eggs; rim your shell with hot paste and bake it; when done, put in your turtle, and serve it up hot for the head of the table.—The fins must be stewed by themselves, and seasoned as before.

TO BOIL A TURBOT.

Gut and clean your turbot, rub it all over with a piece of lemon and salt, put it into a pan with as much water as will cover it, and a little vinegar, a few black pepper corns, two or three slices of lemon, and a sheet of paper over the top; set it on the fire, and when it boils, skim it; let it simmer for half an hour, then serve it up hot with lobster and anchovy sauce.

TO BAKE A TURBOT.

Gut and clean your turbot, dry it with a cloth, cut of the head and tail, season it with pepper, salt, nutmeg, and some parsley shred; take a dish that will just hold it, rub it with butter, lay in your turbot, with some green chibbol shred, and half a pint of white wine; sprinkle your turbot with some melted butter, and strew it over with crumbs of bread, bake it of a nice brown; when done, serve it up in the dish in which it was baked, and pour some anchovy sauce under it.

TO FRY SMALL TURBOTS.

Gut and wash them, cut off the head and fins, cut them in four pieces, sprinkle over them some vinegar, salt, and pepper, a few slices of onions, sweet basil, and thyme; let them lie one hour, drain them, dust them with flour, fry them of a nice brown, dish them up, and garnish them with fried parsley, and serve them up hot with melted butter, or anchovy sauce in a boat.

TO MAKE FILLETS OF TURBOTS.

Take some cold boiled turbot, cut it in fillets two inches long and one inch broad, and make a sauce as follows:—Chop a table spoonful of capers, put them into a stew-pan with some parsley and an anchovy shred fine, half a pint of gravy, six ounces of butter, a little flour, catsup, or soy, a little Cayenne, and a lemon juice; let it boil, and put in the fillets; let them simmer for some minutes, take them carefully out and lay them in a dish, pour your sauce over them, and serve them up hot for a side dish.

TO STEW SOALS.

Take off the black skin, scrape, gut, and clean them, do them over with an egg, or dip them in small beer, dust them with flour, fry them in hog's lard or dripping, of a nice light brown, lay them on a sieve to drain, and make a sauce for them as follows: Put in a stew-pan some brown gravy, with half an anchovy, and a little red wine, a little Cayenne pepper, some blades of mace, one onion stuck with cloves, and a slice of lemon; let it simmer for ten minutes, add to it a piece of butter and flour, a handful of shrimps picked clean, and stir it over the fire till it boils; then put in your soals, let them stew five minutes, lay them carefully in a dish with a skimmer, and pour the sauce over them. Serve them up hot for a side dish, or the head of the table.

TO FRY SOALS.

Take the skin off the brown side, and clean the scales well off the other; take out their guts, wipe them dry with a cloth, do them over with an egg, and strew them with crumbs of bread; let your hog's lard boil, put in your soals, fry them of a nice light brown, drain them on a sieve, put them in a dish, garnish them with fried parsley, and serve them up hot with shrimp sauce, or plain melted butter.

TO MARINATE SOALS.

Take two cold fried soals, lay them in a dish, and make a sauce for them as follows: Take a tea-cup full of vinegar, one of oil, and three or four slices of lemon, a little mustard and salt, mix it all well together, and pour it over your soals; let them stand for

two hours to take the sauce, and then serve them up for a second course.

A SPIKE OF SOALS IN FILLETS.

Take cold boiled or fried soals, cut them in fillets one inch and a half long and an inch broad, lay them in the china dish in which you intend to serve them up, and make a sauce for them as follows: Chop four shallots very fine, put them in a deep plate, with a spoonful of made mustard, some black pepper, salt, half a tea-cup full of vinegar, the same of oil; mix it well together, pour it over your soals, garnish it with slices of lemon and parsley, and serve it up for a second course.

Fillets of turbot are done the same way.

FILLETS OF SOALS BESH-A-MELL.

Take two cold boiled soals, cut them in fillets two inches long and one inch broad, lay them into a stew-pan, and make a sauce for them as follows: Take a pint of cream, put it in a stew-pan, with a slice of ham, one onion, a bit of parsley, and half a small carrot; let it boil till it comes to half a pint, stirring it all the time; then thicken it up with a little butter and flour, strain it upon your soals, set it upon the fire to boil, add a little pepper and salt, and some juice of lemon; let it just simmer, but not boil, and serve it up hot.—This is a pretty first or second course dish.

Fillets of turbot are done the same way.

TO BOIL A COD'S HEAD AND SHOULDERS.

Take a cod's head and shoulders, clean it well, rub it over with lemon and salt, and lay it on your fish-

plate; when your water boils, throw in a handful of salt and a little vinegar, put in your cod's head, and let it boil slowly for half an hour, or longer, if it be large; take it up carefully, and lay it on your dish, lay some fried soles or smelts round it, and serve it up with anchovy and shrimp sauce.

TO BAKE A COD'S HEAD AND SHOULDERS.

Take the head and shoulders, and make it quite clean; make a stuffing of crumbs of bread, suet, pepper, salt, parsley, and thyme shred fine, add two eggs, mix it well, and stuff the head and shoulders with it; do your cod over with an egg, and crumb it with bread; put some pieces of butter over it, and some gravy under it, and bake it in a quick oven for one hour; when it is baked, strain the gravy from it into a stew-pan, add two anchovies, and some juice of lemon; thicken it up with butter and flour, lay your fish in a dish, and pour your sauce into it, and garnish it with slices of lemon.

TO DRESS CRIMP COD.

Take a cod, cut it into slices one inch thick; put them in hard water and salt for two or three hours, take them out and dry them, and do them over with the yolk of an egg and crumbs of bread. You may either fry or boil them. Serve them up with anchovy and shrimp sauce.

TO STEW CARP OR TENCH BROWN.

Take two carps or tench, scale them and gut them very clean, put them into a stew-pan with a pint of strong gravy, add one onion stuck with cloves, two

anchovies, two tea-cups full of red wine, three blades of mace, pepper and salt to your taste, and set it on the fire to stew for twenty minutes; then take out your fish with a skimmer, lay them in your dish, thicken up your sauce with butter and flour, add a little lemon juice, and set it to simmer, then strain it through a sieve upon your fish, garnish them with slices of lemon and scraped horse radish, and serve them up hot.

TO STEW CARP WHITE.

Scale, gut, and wash your carp, put them into a pan with some water, some whole pepper, salt, a bunch of sweet herbs, and two onions; stop the pan close, and set it to boil for twenty minutes; then have ready a sauce made as follows:—Put a gill of white wine into a sauce-pan, with a gill of white gravy made of veal, two anchovies chopped fine, a quarter of a gill of the liquor in which the carp was boiled, and two slices of lemon; let it boil for five minutes, and add a quarter of a pound of butter rolled in flour; let it just begin to boil, and add the yolks of two eggs, mixed with a quarter of a pint of cream; let it just simmer, but not boil, or it will curdle. Lay your carp into a dish, and strain your sauce over it.

TO ROAST A CARP.

Take a carp with a soft roe, let it be clean scaled and gutted, and make a stuffing for it as follows:—Take the soft roe, one anchovy, a few mushrooms, one onion, parsley and thyme shred fine, a little pepper, salt, a little mace pounded, a piece of butter, and some crumbs of bread; mix it well together, and stuff your carp with it; sew it up, wrap it in a paper well

buttered, tie it on a spit with a tape, let it roast for half an hour, baste it well with butter and a little white wine, and make a sauce for it as follows:—Put an anchovy in a stew-pan, with a few pickled mushrooms, half a pint of good gravy, a table spoonful of red wine, a piece of butter and flour, and stir it over the fire till it boils. When your carp is roasted, take off the paper, lay it in a dish, and pour your sauce over it.

TO BROIL A CARP.

Scale and gut your carp, nick it on the back, do it over with melted butter, season it with pepper, salt, and a little shred parsley, broil it to a nice brown, and make a sauce for it as follows;—Take one anchovy, a few capers, a few pickled mushrooms shred fine; put them into a stew-pan, with half a pint of gravy, a piece of butter and flour, stir it over the fire till it boils. Then put your carp into a dish, pour your sauce over it, and serve it up hot.

TO BAKE A TENCH.

Scrape off the scales, gut them, and wash them clean; put into the bottom of a stew-pan a slice of veal, then a sheet of paper buttered, to keep them from sticking to the bottom; rub your tench over with some clarified butter, the yolk of an egg, and some crumbs of bread; lay them into your stew-pan with some gravy under them, set them in an oven to bake for half an hour, and let them be of a nice light brown. When done, take them up carefully and lay them in a dish, take the veal out of the stew-pan, leaving the gravy, add to it one glass of red wine, half an anchovy, a spoonful of catsup, a little lemon juice,

a little Cayenne, some butter and flour, and the meat of two lobsters' claws cut in small dice; let it simmer for three minutes, skim it clean, pour it under your tench, and serve it up hot.

TO FRY OR BROIL WHITINGS.

Gut and skin them, do them over with the yolk of an egg, and crumb them over with bread. If they are to fry, have ready your pan with some fat boiling hot, put in your whittings, and fry them of a nice light brown, garnish them with fried parsley; and serve them up with shrimp sauce. If to broil, prepare your fish as above, have ready your gridiron very hot, rub it over with a little butter, lay on your fish to broil, taking care you do not smoke or burn them; when done, serve them up with anchovy sauce.

TO ROAST A GUILST.

Take a guilst, and make it quite clean, make a pudding of crumbs of bread and sweet parsley, thyme, nutmeg, pepper, and salt, mix it up with the yolks of two eggs, put it into the belly of the fish, rub it all over with the yolk of an egg, and strew it with crumbs of bread, lay it in a dripping-pan before the fire, or in an oven, and baste it with butter; when it is enough, lay it on a dish, and serve it up with gravy and anchovy sauce.

TO FRY SMELTS.

Draw the guts of the smelts out with the gills, wash them clean, and wipe them dry; do them over with the yolk of an egg, and strew on them some crumbs of bread; have your frying-pan ready with

hog's lard, quite hot, put in your fish, and fry them of a light brown, lay them in your dish, and garnish them with fried parsley.

TO BOIL CRIMP SALMON.

Scale your salmon, wash it clean, lay it to crimp in hard water and salt for two hours, have ready your pan on boiling, put in your salmon with a little salt, let it boil for half an hour, take it up and drain it, lay it in your dish with some fried fish round, garnish it with fennel, and serve it up with parsley or fennel sauce.

TO PICKLE SALMON THE NEWCASTLE WAY.

Take a salmon, and split it down the back, cut it across into four lengths, wash them clean, but do not take off the scales; have ready a kettle with boiling water, boil it three quarters of an hour, take it up, and set it to cool; add three quarts of vinegar to three quarts of the liquor it was boiled in, with a quarter of an ounce of cloves, a quarter of an ounce of mace, half an ounce of black pepper, two ounces of ginger cut in slices, a little bay salt, and two handfuls of common salt; boil them all well together one quarter of an hour, let it stand till it is cold, put your salmon into a kit, and pour your pickle over it.

TO BROIL SLICES OF SALMON.

Cut your salmon in slices one inch thick, brush them over with a little clarified butter, sprinkle on them a little pepper and salt, let your gridiron be clean, and lay on your salmon, broil them over a clear slow fire; when done, lay them in the dish, and make

a sauce for them as follows:—Take a spoonful of capers, three shallots, and a little parsley, all shred fine, mix it up with a tea-cup full of vinegar, and a little oil. When your salmon is cold, pour your sauce over it, and serve it up for a second course.

TO BROIL CRIMP SALMON ANOTHER WAY.

Cut your salmon in slices as above, do them over with clarified butter, and then with egg, strew them with crumbs of bread and a little shred parsley, and you may either broil them or fry them. When done put them round boiled fish, or put them in a dish by themselves, and serve them up with parsley and butter, and anchovy sauce.

TO DRESS STURGEON.

Take eight pounds of sturgeon, wash it clean, lay it into some hard water and salt, let it soak all night; next day take it out, rub it over with vinegar and salt, have ready your fish kettle with some boiling water, put in your sturgeon with a bunch of sweet herbs and two onions, boil it till the fish leaves the bones; take it up, take off the skin, flour it well, set it before the fire, baste it well with butter, and let it stand till it is of a fine brown. Serve it up with white sauce, (the same that is used for carp), or with venison sauce.

TO PICKLE STURGEON.

Cut your sturgeon into square pieces, wash it well, and tie it tight with mats, set it on to boil with four quarts of water, two quarts of strong old beer, a little bay salt, two handfuls of common salt, one ounce of black pepper, one ounce of Jamaica pepper, and one

of ginger, and half an ounce of cloves; let it boil till the fish leaves the bone, take it out, and let it stand till next day to cool; put your sturgeon into a cask or mug that will just hold it; put a quart of alegar to the liquor it was boiled in, pour it on your sturgeon, stop it close down, and keep it for use.

TO DRESS A PIKE.

Gut your pike and make it very clean, grate some bread, and shred some suet, a little thyme and parsley, pepper, salt, a little spice, and two eggs, mix it well together, and put it into the belly of your fish; do your fish over with the yolk of an egg, and strew some crumbs of bread and pieces of butter all over the top, then lay your fish into the dish, set it into the oven, and bake it. You must make your sauce of gravy, a little juice of lemon, one onion stuck with cloves, two anchovies, and thicken it with butter and flour: when your fish is baked, lay it on a dish, and pour the sauce under it, garnish it with slices of lemon, and serve it up hot.

TO DRESS A PIKE THE DUTCH WAY.

Let your pike be clean scaled and washed, skewer it round; put on a fish-kettle with some salt and water and a little vinegar; when it boils put in your pike, and let it boil for twenty minutes, or more if it is a large one; then make a sauce for it as follows:— Shred two anchovies, put them into a stew-pan with half a pound of butter, a little pepper, salt, nutmeg, a table spoonful of vinegar, two tea-cups full of gravy, a piece of horse radish, a slice of lemon, and as much flour as will thicken it; stir it over the fire till it boils,

take out the lemon and horse radish, dish up your pike, pour your sauce over it, and serve it up hot.

TO ROAST A LAMPREY.

Skin your lamprey, cut off the head and take out the guts, scrape the blood clean from the bone, then make a force-meat of some crumbs of bread, a few shrimps, a little thyme and parsley, pepper and salt, and the yolks of two eggs; mix all well together, and put it into the belly of the lamprey; sew it up, and turn it round on your dish, put over it a little flour and butter, and a little gravy in your dish; then bake it in a moderate oven, or put it down before the fire. When it is done, take the gravy from it, strain it through a sieve, add to it a spoonful of catsup, a little white wine, one anchovy, and a slice of lemon, thicken it with butter and flour, let it boil, dish up your lamprey, and pour the sauce over it.

TO BOIL FLOUNDERS OR FLAT FISH.

Cut off the fins, nick the brown side with a knife, and take out the guts; wash them clean, and boil them in salt and water for twelve minutes, lay them in your dish upon a napkin, or a fish drainer, garnish them with parsley and horse radish scraped, serve them up with anchovy or shrimp sauce.

TO BOIL CRIMP SKATE.

Take your skate and skin it on both sides, cut it one inch broad and as long as the skate will allow, put it into hard water, with a handful of salt and a little vinegar, let it lie three hours to crimp, have ready a

stew pan with boiling water, lay your fish on a fish-plate, and boil it for fifteen minutes, dish it up; and serve it up with shrimp sauce.

TO FRY CRIMP SKATE.

Crimp your skate as above, dry it in a cloth, rub it over with egg, and crumb it with bread, fry it over a quick fire (in hog's lard) of a light brown, put them in a dish, and garnish them with fried parsley. Serve it up with anchovy sauce in a boat.

TO BOIL MACKEREL.

Gut and wash your mackerel, lay them straight on a fish-plate; set you pan on the fire with some water and a little salt; when it boils, put in your fish, let them boil for fifteen minutes, take them up and drain them, lay them on a dish, garnish them with parsley and fennel, and serve them up with scalded gooseberries in a boat, and melted butter and anchovy sauce.

TO PICKLE MACKEREL.

Wash and gut your mackerel, make them very clean, boil them in salt and water for twelve minutes, take them carefully up, add to the water they were boiled in one pint of vinegar, two or three blades of mace, a little whole pepper, boil it all together ten minutes; when cold, put it to your mackerel, and keep it for use.

TO BOIL HERRINGS.

Scale the herrings, and draw out the guts with the gills, wash them clean, skewer them with their tails in

their mouths; when your water boils put them in, and boil them twelve minutes, lay them in your dish, and serve them up with parsley and butter.

TO BAKE HERRINGS.

Scale, gut, and wash them clean, cut off their heads, and take out the back-bone; lay them flat upon a board, season them with cloves, mace, pepper, and salt, pretty high, roll them up, lay them in a mug with two or three onions, a bay leaf, and some vinegar, cover them over with a strong brown paper, tie them down, and bake them in a moderate oven.— You may eat them either hot or cold.

TO BROIL HERRINGS.

Clean your herrings as for boiling, dry them with a cloth, dust some flour on them, have ready your gridiron very clean, and rub it with some fat bacon to keep your herrings from sticking, broil them over a clear fire of a nice brown, taking care you do not smoke or burn them, and serve them up with melted butter.

TO DRESS SALT FISH.

Steep it in water over night, wash it clean, and cut it into square pieces, put your fish in when the water is cold, boil it half an hour, take it up and drain it, lay it in your dish, garnish it with slices of eggs, and serve it up with egg sauce. Or you may use boiled parsnips or potatoes to the above, if you like them.

TO DRESS COD'S SOUNDS.

Steep them in water all night, set them on the fire

in a stew-pan to boil; when tender, take them up to drain, put them into a dish, pour your egg sauce boiling hot over them, and serve them up hot.

TO MAKE WATER SOKEY OF PERCH OR FLAT
FISH.

Take six parsley roots, cut them one inch and a half long, and about the thickness of a quill, put them into a stew-pan with some water to boil, with a pint of small onions peeled, some salt, and some whole pepper; let them boil till the parsley is almost tender, then put in your fish, and let it boil for twenty minutes on a slow fire; throw in a handful of parsley picked in leaves, just let it boil, lay your fish in a soup dish, and pour the liquor with the ingredients over it; serve it up with a plate of bread and butter, and some plain melted butter in a boat.

TO BOIL EELS.

Skin, gut, and clean them well, cut off their heads, turn them round, and run a skewer through them, and lay them on a fish-plate; when your water boils, put them in, with a little salt, and let them boil for twelve minutes, -- or, if very large, for fifteen minutes; take them carefully up with a fish-slice, lay them in your dish with a drainer under them, and serve them up with parsley and melted butter.

TO PITCHCOCK EELS.

Take two large eels, skin and gut them, slit them down the back, cut them into pieces the length of your finger, season them with pepper, salt, and nut-

meg, sweet herbs shred fine, and grated bread, broil them over a clear fire, then serve them up with anchovy sauce. You may do them whole, and season them the same way.

TO PITCHCOCK EELS ANOTHER WAY.

Take a large eel, cut off the head, draw off the skin, take out the guts, wash it clean, and dry it with a cloth; take some parsley, thyme, and sweet marjoram shred fine, add some pepper, salt, and mace; rub your eel over with the yolk of an egg, and strew the sweet herbs and seasonings over it and in it; draw on the skin, skewer it round, and broil it. When done, lay it in your dish, and serve it up with anchovy sauce and melted butter.

TO ROAST AN EEL.

Take one large eel, skin, gut, and clean it, make a pudding for it of grated bread, sweet marjoram, pepper, salt, a few oysters, and break in one egg; mix it all well together, and put it into the belly of the eel, rub the eel over with the yolk of an egg, and roll it in the seasoning, draw the skin over the eel to keep in the pudding, run a skewer through it, tie it to a spit, and roast it, baste it with melted butter. When done, serve it up with anchovy or shrimp sauce.

TO STEW EELS.

Take some middle-sized eels, skin, gut, and clean them, cut them in pieces three inches long, put them in a stew-pan with a piece of butter and a little flour, give them a toss for five minutes over the fire, add

some gravy, with a little pepper and salt, and half an anchovy, two spoonfuls of white wine, and a slice of lemon; let it stew till tender, take out the lemon, and dish it up hot.

EELS WITH WHITE SAUCE.

Let your eels be skinned and gutted, wash them clean, cut them in pieces three inches long, and dust them with flour; put them in a stew-pan with a piece of butter, a bunch of sweet herbs, and a few small mushrooms; fry them over the stove for five minutes, add to them a little white wine, and a little broth or water, season them with pepper, salt, and spice, add to them a little lemon juice, set them on to stew, and when done, thicken up your sauce with the yolks of two eggs, mixed with a little gravy; give them a toss over the fire, and serve them up hot.

EELS WITH BROWN SAUCE.

Let them be clean skinned, gut and wash them clean, cut them in pieces three inches long, season them with sweet herbs, chibbols, and parsley shred fine, pepper, salt, and spice; put a piece of butter and a little flour into a stew-pan, let it brown over a stove, add to it a little gravy, a glass of white wine, and a little lemon juice; put in your eels, set them on the stove to stew till tender, lay them in a dish, put the sauce over them, and serve them up hot.

TO SCOLLOP OYSTERS.

Open your oysters and beard them, set them on a fire in a stew-pan, let them boil for five minutes, strain the liquor from them into a stew-pan, and wash

the oysters clean from the sand ; put them into their own liquor with a piece of butter, a little parsley and thyme sliced very fine, a little pepper and nutmeg, and a very little salt ; let them simmer over the fire, butter your scollop shells, and strew some crumbs of bread in, then put in your oysters, and cover them over with bread crumbs and pieces of butter, put them on a gridiron over a slow fire for a quarter of an hour, take them off, brown the top with a salamander, and serve them up hot for a second course, or for supper.

TO SCOLLOP OYSTERS ANOTHER WAY.

Open and beard your oysters, wash them clean, butter your scollop shells, and strew them with bread ; lay in your oysters, and strew some crumbs of bread and some butter over them, then some more oysters and crumbs of bread, and some butter ; set them in a Dutch oven to brown before the fire for twenty minutes, and serve them up hot.

TO FRY OYSTERS.

Take fifteen large oysters, simmer them in their liquor, take them out and dry them, dip them in yolks of eggs, and crumb them with bread ; have ready your frying-pan with some hog's lard hot, put in your oysters, and fry them crisp and brown ; fry some crumbs of bread and put in your dish, lay your oysters on them, and serve them up hot for a second course.

TO STEW OYSTERS.

Open them, and plump them in their own liquor, then strain the liquor into a stew-pan ; throw the oysters into some clean water to wash them, take off

their beards, put the oysters into the stew-pan amongst their own liquor, with two or three blades of mace and a few white pepper corns, let them simmer for fifteen minutes, add a piece of butter and flour, and the yolks of two eggs, with a spoonful of cream; let it simmer, add a little lemon juice, and serve them up in a dish, with sippets of bread, or put them into oyster loaves.

You may stew mussels or cockles the same way.

ATTALETS OF OYSTERS.

Open your oysters and beard them, put them into a pan, and set them to boil for five minutes, pour the liquor from them and wash them clean from the sand, put them into a stew-pan with a lump of butter, a little pepper, salt, and nutmeg, set them on a stove for six minutes, stirring them all the time; take them off, and let them cool, and stick them on small silver or wooden skewers; beat up an egg and do them over with a feather, crumb them with bread, and set them in a little dish before the fire to brown, or broil them over a slow fire on a gridiron; lay them in a dish with some thickened gravy under them, and serve them up hot. This is a pretty second course dish.

TO PICKLE OYSTERS.

Open the largest and finest oysters you can get whole, and clean them from the shells, wash them in their own liquor, let it stand to settle, strain it into a sauce-pan with some white wine vinegar, a few blades of mace, a nutmeg sliced, a few white pepper corns, two bay leaves, and a little salt; let it boil four minutes, then put in your oysters, let them simmer ten minutes,

skim them well, put them into a jar that will just hold them; when they are cold, cover them with rinded mutton suet, tie them down with a bladder, and keep them for use.

TO PICKLE OYSTERS ANOTHER WAY.

Take one hundred of the largest oysters you can get, open them, but do not cut them, and wash them clean; put one quart of spring-water into a stew-pan, and strain it into their own liquor, add to it a little salt, set it on to boil, skim it clean, add to it ten blades of mace, some nutmeg sliced, half an ounce of whole white pepper, a quarter of a pint of vinegar; let it boil for fifteen minutes, then put in the oysters, and let them boil for ten minutes; skim them clean, put them into a pot or jar that will just hold them, let them stand till they are quite cold, and cover them up for use.

TO BOIL LOBSTERS.

Put a skewer in the vent of your lobster's tail, to prevent the water getting in, put it into a pan of boiling water, with a little salt and two slices of lemon: if it is a large one, it will take half an hour's boiling. When it is boiled, take it out and rub a little butter over it, to make it look bright, and break a bit off each claw, to let out the water.

TO RAGOO LOBSTERS.

Let your lobster be boiled, take the meat out of the tail and claws, and cut them in small pieces; boil a few morells, cut off the stalks and wash them clean, add a few pickled mushrooms, half an anchovy shred; put a piece of butter into a stew-pan with a little flour,

stir it over the fire till it is brown, add to it half a pint of gravy, a little pepper and nutmeg, and a slice of lemon, put in your lobster with the other ingredients, let it simmer for ten minutes, put it in your dish, and serve it up hot.

TO BUTTER LOBSTERS.

Boil your lobsters and break the shell, pick out the meat, put it into a sauce-pan with a little gravy, a piece of butter and flour; let it simmer, then grate in a little nutmeg, with a little lemon juice, and serve them up in their own shells.

TO ROAST A LOBSTER.

Wash it clean and tie it on a spit, baste it with lemon juice and sweet oil, make a sauce with some gravy, thicken it with butter and flour, and a little lemon juice, and serve it up hot for a second course.

ATTALETS OF LOBSTERS.

Pick the tails and the claws of four boiled lobsters clean from the shell, cut them in pieces the size of a large oyster; put a piece of butter into a stew-pan, with some parsley, thyme, pepper, salt, and nutmeg, make it hot and put in the lobster, set it over the fire for five minutes, stir it all the time, but take care you do not break it; take six or eight small silver or wooden skewers, stick on the lobster as much as the skewer will hold, do them over with a little egg, and crumb them with bread, brown them on a gridiron or before the fire, lay them in a dish, and serve them up with melted butter and gravy. This is a pretty second course dish.

TO SCOLLOP LOBSTERS.

Take two boiled lobsters, pick the meat out of the tail and claws, and cut them in dice; put a piece of butter into a stew-pan, with some parsley and thyme shred fine, a little beaten mace, pepper, salt, and nutmeg, make it hot over the fire, put in your lobsters, set them on the fire with two spoonfuls of gravy, and let them simmer for five minutes; butter your scollop shells, crumb them with bread, put in your lobsters, and some butter on the top, and some crumbs of bread over them, put your shells in a Dutch oven, and set them before a clear fire to brown for fifteen minutes; when done, serve them up hot for a second course.

TO FRICASSEE LOBSTERS.

Take three boiled lobsters, pick the meat out of the tails and claws, cut them in pieces one inch and a half long, and make a sauce for them as follows:—Put half a pint of white gravy into a stew-pan, with three blades of mace, one bunch of sweet herbs, two slices of lemon, a little nutmeg grated, one onion stuck with cloves, and a few pepper corns, let it simmer slowly for fifteen minutes, then strain it into a stew-pan, put in your lobster, with a piece of butter and flour, and set it on the fire; when it boils, add to it the yolks of two eggs, mixed with a little cream; let it simmer, but not boil, and keep the stew-pan moving all the time; when done, put it in a dish, and serve it up hot for a second course.

TO FRICASSEE CRAY-FISH.

Boil your fish in salt and water for ten minutes, pick off the shell of the tail and the small feet, but let

the body-shell and fore-claws remain on; put them into a stew-pan with some good white gravy, pepper, salt, and some blades of mace; let it simmer for about ten minutes, add a tea-cup full of cream, the yolks of two eggs, some chopt parsley; let it simmer, add a little lemon juice, and serve it up hot with sippets of bread.

TO PICKLE SHRIMPS.

Boil the largest shrimps you can get, pick off their shells, boil as much white wine vinegar as will cover them, with a little black pepper and mace; let it stand till cold, then put your shrimps into small wide-mouthed bottles, that will hold half a pint each, pour the vinegar over them, and stop them close down for use.

TO PICKLE COCKLES.

Wash your cockles clean from the sand, put them into a sauce-pan, cover them close down, set them over the fire, and shake them till they open; strain the liquor from them through a sieve, pick the cockles from the shells, and wash them clean in two or three waters, to take the sand from them; pour the liquor clean from the sediment, add as much white wine vinegar as there is liquor, a blade or two of mace, a little white pepper, and a little salt; let it boil five minutes, put in your cockles, and let them simmer for two or three minutes, set them by to cool, and bottle them up for use.—You may pickle mussels the same way.

TO BUTTER CRABS.

Boil three crabs. pick the meat out as whole as you can, put it into a sauce-pan with a quarter of a pound

of butter, a little lemon juice, a little pepper, salt, and nutmeg to your taste, and three spoonfuls of good gravy; set it on the stove to boil, have ready two of the crab shells clean washed and dried with a cloth, put them on a dish, put your buttered crabs into them, and serve them up hot.

TO BOIL PRAWNS.

Wash them clean, have ready a sauce-pan with boiling water, put in your prawns with a handful of salt and two slices of lemon, let them boil fifteen minutes, drain them on a sieve, and set them to cool: lay a handful of parsley in a china dish, and lay your prawns in rows upon it, one row above another, till your dish is full. Serve them up for a second course.

Cray-fish is boiled and served up the same way.

TO FRICASSEE PRAWNS.

Take boiled prawns, pick them clean from the shell, wash them, and dry them with a cloth, then make a sauce for them as follows:—Take a tea-cup full of white gravy, a little chopt parsley, some pepper, salt, and nutmeg, a tea-cup full of thick cream, with a bit of butter and flour. Put in the prawns and let them boil, add the yolks of two eggs, mixt with a glass of wine; let it simmer, but not boil, put it in your dish with sippets of bread round them, and serve them up hot.

TO POT CHARS OR TROUTS.

Clean your fish well and bone them, cut off the tails, fins, and heads, season them with pepper, salt, cloves, and mace, put them into a pot with as much

butter as will cover them, tie a paper over them, and bake them one hour; when baked, pour the butter clear from them, lay the fish upon a board to cool; when they are cool, lay them on a broad thin pot for that purpose, cover them over with the butter they were baked in, and keep them in a cool, dry place.

TO BOIL A JOWL OF SALMON.

Take the gills out of a jowl of salmon, and wash it clean, boil it in hard water and a little salt for twenty minutes,—or more, if a large one; when done, dish it up with a napkin or drainer under it, garnish it with fennel and parsley, and serve it up hot with lobster and fennel sauce in boats.

OBSERVATIONS ON SOUPS AND GRAVIES.

When you make soup with herbs in it, you must take care that one herb does not taste more than another; to prevent which, you may put in a piece of sugar the bigness of a small nutmeg.—When you make soup-a-la-rain, lay your veal and ham in the bottom of a stew-pan, with a piece of butter and the roots on the top: it must be set over a slow fire to draw, and when the gravy is simmered away, add to it your stock, as the receipt directs. If you have no stock, put to it some boiling water.—Onion soup, or soup fanté, must boil very slow, after your onions or herbs are in, to keep them clear: they should have a

brown cast, which is easily done by putting in a little brown gravy. After your pease soup is strained, and set on the fire to warm, you must mind to stir it, otherwise it will burn, as the pease are apt to fall to the bottom.—In the rest of your soups, you must follow your receipts.—All soups should be relishing, and of a good taste.

When you make brown gravy or cullis, you must lay your meat in the bottom of a stew-pan, and your roots on the top, and set it over a fire to draw. You must let the bottom of your stew-pan be quite brown before you put in your water, but not burnt, or it will give it a bad taste.

TO MAKE BROTH, GENERALLY CALLED THE STOCK.

Take eight pounds of lean beef, an old hen, a knuckle of veal, and a scrag of mutton, put it to three gallons of water, set it on the fire to boil, skim it very clean, add to it six heads of cellery, six onions, six carrots, four parsley roots, four leeks, four cloves, a few pepper-corns, and a little salt; let it boil slowly six hours, then strain it off, and keep it for use.

Of this stock you may make all kinds of soup.

TO MAKE SOUP SANTE.

Take lettuce, chervil, sorrel, and cellery, of each a little, and the white of one leek, wash them clean and cut them very small, put them into a stew-pan, with half a turnip and carrot cut in small fillets one inch long, and a dozen small onions, then add two quarts of stock; let it stew till your herbs are tender, boil the tops of two penny French rolls in a little of the stock for half an hour, put your bread in a tureen, and pour

your soup over it. If your soup wants colour, add a little brown gravy.

TO MAKE SOUP WITH ARTICHOKE BOTTOMS.

Take two dozen of young artichokes, boil them till tender, take off the leaves and chokes, pare the bottoms neatly, put them in a stew-pan with three pints of stock, and a slice of ham, and set them on to stew gently; boil the crust of a French roll in some stock in another stew-pan; when done, lay it in your soup-dish, pour the soup and artichokes over it, and serve it up hot.

TO MAKE SOUP A-LA-RAIN.

Take two pounds of veal, lay it in a stew-pan with some ham, two onions, two turnips, and four heads of cellery; set it on a slow fire to draw for half an hour, but do not let it brown, add to it two quarts of stock, let it boil slowly for two hours, then strain it off, add to it the crumbs of two French rolls, one quart of cream, a quarter of a pound of almonds blanched and beat fine, the breast of a roasted fowl beat fine in a mortar; mix it all well together, set it on the fire, but do not let it boil, then rub it through a strainer, put it into a broth-pot with the cover on it, set it in a pot of boiling water to make it hot, (if you set it on a fire, it will curdle), have ready the tops of three French rolls boiled in a little broth, lay them in your tureen, and when your soup is hot, pour it on the top of them, and serve it up hot.

ONION SOUP.

Peel six large onions, cut them in dice, put them into a stew-pan with a quarter of a pound of butter,

let them fry till brown, add two quarts of broth, let it simmer for half an hour, skim off the fat, put in the upper crust of two French rolls cut thin, a little salt to your taste, let it stew for half an hour, put it in your tureen, and serve it up hot.

ONION SOUP ANOTHER WAY:

Peel four dozen of small onions, put them in a stew-pan with two quarts of broth, and the crust of a French roll pared thin, set it on the fire to simmer for three quarters of an hour, add pepper and salt to your taste, put it into your tureen, and serve it up hot.

LOBSTER SOUP.

Take three lobsters and pound the spawn, add to it some broth made as follows:—Take two small codlings, gut and wash them clean, save some of the flesh of one to make some force-meat, cut the rest in pieces, put them in a stew-pot with some onions, cellery, turnips, carrots, parsnips, a bunch of sweet herbs, two anchovies; add to it three quarts of boiling water, let it stew slowly for two hours, strain it into a stew-pan, and add to it the meat of your lobsters cut in small pieces; then take the piece of fish, and make a force-meat of it with some crumbs of bread and sweet herbs, a piece of butter, four yolks of eggs, one anchovy, shred it all fine, mix it well together, make it into balls, put them into your soup, and the crust of a French roll, let it all simmer together for fifteen minutes. Serve it up hot in a tureen or soup dish.

TO MAKE LENTIL SOUP.

Cut six heads of cellery, three onions, two turnips,

one carrot, and one parsnip, put them into a stew-pan with a quarter of a pound of butter, one slice of ham, and a pint of lentils; set it on a stove to stew for half an hour, put to it two quarts of broth, and let it stew slowly for two hours; strain the broth into a deep dish, put the roots and lentils into a mortar and pound them, work them through a sieve with a little of the broth with a wooden spoon, put your soup into a stew-pan with the crust of a French roll; let it simmer for a quarter of an hour, and serve it up hot.

SOUP CRESSE.

Take six large onions, three parsnips, three carrots, three turnips, and a parsley root, cut them in thin slices, put them into a stew-pan with a quarter of a pound of butter, two slices of ham, and a pint of broth; let it stew till the roots are quite tender, then pass it through a sieve or tammy into a stew-pan, then add two quarts of broth, with a little chervil and lettuce cut very fine, and the crust of a French roll; let it stew for half an hour, and serve it up hot.

TO MAKE VERMEJELLY SOUP.

Boil six ounces of vermejelly in water for a quarter of an hour, and strain it through a sieve; put two quarts of broth into a stew-pan, and a fowl trussed as for boiling; let it simmer for one hour, then put in the vermejelly, let it simmer a little, put your fowl into a tureen, pour your soup over it, and serve it up.

RICE SOUP.

Put a knuckle of veal into a broth-pot, with half a pound of ham, two quarts of water, and one of broth,

let it stew till the veal is tender; have ready half a pound of rice boiled tender, and drain it on a sieve, put it into your soup, let it simmer a little, add salt to your taste, put your veal into a tureen, pour your soup upon it, and serve it up hot.

TO MAKE WHITE PEASE SOUP.

Boil one quart of white pease tender in water, drain them, and pound them in a mortar, work them through a sieve with two quarts of broth; cut four heads of cellery small, fry them in a stew-pan with a piece of butter, and pour the soup to it, then let it simmer till the cellery is quite tender; add some dried mint rubbed fine, salt and pepper to your taste, and serve it up with bread cut in dice and fried in butter.

GREEN PEASE SOUP.

Boil one quart of green pease in water till they are tender, pound them in a mortar, work them through a sieve with two quarts of broth into a stew-pan; have ready one pint of green pease boiled tender, three lettices, with a sprig of green mint cut very fine, put them into your soup, and let them simmer a little, green it with spinnage juice, and serve it up with fried bread.

BLUE PEASE SOUP FOR WINTER.

Put one quart of blue split pease into a stew-pan, with two slices of ham, three heads of cellery, one onion, and a quart of water, set them on a stove, and let them simmer slowly till tender, then pass them through a sieve with three pints of broth; have ready three heads of cellery, two lettices, and a handful of

chervil, shred them very fine, fry them in a stew-pan with some butter, then put in your soup, and let it simmer half an hour; add dried mint rubbed fine, pepper and salt to your taste, green it with spinnage juice, and serve it up with fried bread.

SOUP MEAGRE FOR LENT.

Take six heads of cellery, six large onions, three carrots, three parsnips, and three turnips, cut them into slices, and put them into a stew-pan with six ounces of butter and a pint of split pease, let them stew for a quarter of an hour, then put in two quarts of boiling water, let them stew slowly till the pease are quite tender, then work them through a sieve with a wooden spoon into a stew-pan; have ready three heads of cellery, three cabbage lettices, six leaves of spinnage, shred them all very fine, and fry them in butter, put them into your soup with a little dried mint rubbed fine; let them simmer for a quarter of an hour, add pepper and salt to your taste, and serve it up with fried bread.

WHITE SOUP.

Boil a knuckle of veal, an old fowl, and one pound of ham, in five quarts of water, with three onions, a bunch of sweet herbs, three heads of cellery, some whole pepper corns, and two or three blades of mace; let it all stew together till it is as strong as you chuse to have it; then strain it through a sieve into a clean earthen pot, let it stand all night, take off the skim, put it into a stew-pan with half a pound of Jordan almonds beat very fine, and the soft of a French roll steeped in cream, mix them all well together, add a

pint of thick cream, set it to warm (but do not let it boil, or it will curdle), stirring it all the time; have ready the crust of a French roll boiled among a little broth, put it into your tureen, strain your soup on it, and serve it up hot.

TO MAKE CHICKEN BROTH.

Skin a small chicken, cut it in four pieces, put it into a stew-pan with one quart of water, two or three blades of mace, a few white pepper-corns, and a small crust of bread; set it on the fire to boil, skim it clean, let it boil gently for three quarters of an hour, strain it, and serve it up in a bason with a dried toast.

CHICKEN WATER.

Skin a small chicken, break the bones, and cut it very small and thin, put it into a stone jar, pour on it a pint and a half of boiling water, cover it close, set it before the fire for four hours, then strain and use it.

BEEF TEA.

Cut three quarters of a pound of lean beef into thin slices, put it into a large tea-pot, and pour on it one pint and a half of boiling water, stop it close, set it before the fire for two hours, and then use it.

TO MAKE MUTTON BROTH.

Take a piece of a neck of mutton, chop it into small pieces, put it into a pan with two quarts of water and a little pearl barley, set it on the fire; when it boils, skim it clean, put to it a blade or two of mace, a carrot, and a turnip; let it stew for three quarters of an hour, strain it, and serve it up hot.

MUTTON BROTH ANOTHER WAY.

Put the best end of a neck of mutton into a pan, with two quarts of water, two heads of cellery, one carrot and turnip, and a crust of bread toasted; set it on to boil, skim it clean, let it boil slowly till tender; take your mutton up, and lay it on a soup dish, skim off the fat, and strain it into your meat, then put to it some toasted bread cut in small dice, and serve it up for the head of the table.

TO MAKE ARTIFICIAL SOY.

Beat six ounces of loaf sugar, put it into a frying-pan with one ounce and a half of butter, set it over the fire, and stir it with a wooden spoon; when it is of a deep brown, add to it one pint of red wine, one pint of catsup, half an ounce of Jamaica pepper, a few cloves and mace, the rind of one lemon, and the juice of two; let it simmer for twelve minutes, and strain it into a clean mug; when it is cold, take off the skim, and bottle it up. It is proper for ragoos, fish sauce, or any dish where soy is made use of.

TO MAKE GRAVY WITHOUT MEAT.

Cut some carrots, turnips, onions, sweet herbs, chabbots, some cloves, black and clove pepper, let your roots be cut in slices, put them in a stew-pan with a piece of butter, stir them over the fire with a wooden spoon for half an hour, let them be brown, put to it two quarts of boiling water, a handful of pease, and a few mushrooms; let it stew for one hour, strain it off, and use it under roasts, or in ragoos and made dishes.

TO MAKE BROWN GRAVY.

Cut three pounds of a leg of veal, and two pounds of lean beef, in thin slices, lay it in a stew-pan with one carrot, one turnip, one onion, and a bunch of sweet herbs, some whole black and clove pepper, set it on the fire to brown; have ready three quarts of boiling water, and when the bottom of the stew-pan is quite brown (but not burnt), put in your water, and let it simmer slowly for one hour and a half, then strain it, and keep it for use in a cool place.

TO MAKE WHITE GRAVY.

Put two pounds of a leg of veal into a stew-pan, set it on the fire to draw for ten minutes, but do not let it brown, add to it two quarts of water or broth, some carrots, turnips, one onion, and a bunch of sweet herbs, some whole pepper, mace, and cloves; set it on the fire, and let it stew for two hours, then strain it, and keep it for use in a cool place.

TO MAKE CULLIS.

Take two pounds of a leg of veal, one pound of ham cut in slices, and an old hen, four large onions, two turnips, two carrots, a bunch of sweet herbs, and a little cellery, some black and clove pepper, and mace, and set them on the fire to draw; let your stew-pan be quite brown, but not burnt, add to it three quarts of boiling water, let it stew slowly for two hours, thicken it up with two spoonfuls of flour mixed with water, let it simmer for five minutes, pass it through a strainer with a wooden spoon, set it in a mug, and keep it for use in a cool place.

SAUCE FOR A GREEN GOOSE.

Pound a handful of green wheat in a mortar, squeeze the juice through a sieve into a stew-pan, add a piece of sugar, and pour it to a quarter of a pint of thick melted butter, make it quite hot, add to it a quarter of a pint of green gooseberries scalded, and serve it up in a boat. If you have no wheat, green it with spinnage juice.

SAUCE FOR ROASTED VENISON OR HARE.

Take a little red wine and water, a stick of cinnamon, a blade of mace, and a little grated white bread; let it stew a little, add a bit of sugar, and serve it up in a boat.

CURRANT JELLY SAUCE FOR VENISON.

Put half a pound of currant jelly in a stew-pan, with two tea-cups full of red wine; let it boil for five minutes, stirring it all the time, pour it into a sauce-boat, and serve it up hot.

GRAVY SAUCE FOR VENISON AND WILD FOWL.

Put half a pint of brown gravy into a stew-pan, peel five shallots, cut them very fine, and put them into the gravy with two tea-spoons full of vinegar to give it a sharp taste, a little pepper and salt, put it into a boat, and serve it up hot.

APPLE SAUCE FOR A STUBBLE GOOSE, OR ROAST PORK.

Parc six apples, cut them into slices, and put them

into a sauce-pan with some water, set them on the stove to stew gently; when they are tender, bruise them, add a little butter and sugar, stir them, put them into a sauce-boat, and serve it up hot.

SAUCE FOR A HARE.

Chop two spoonfuls of capers very fine, put them into a stew-pan with half a pint of brown gravy, a spoonful of soy or catsup, and a small piece of anchovy; let it simmer, add a little Cayenne, and thicken it up with butter and flour. When your hare is roasted, dish it up with the sauce under it.

SAUCE FOR ROASTED RABBITS.

Take their livers, cut off the gall, and boil them with a little parsley for one quarter of an hour, cut the parsley by itself, and the liver by itself; mix them together with some good melted butter. When your rabbits are roasted, dish them up with your sauce under them.

SAUCE FOR BOILED CARP OR TENCH.

Take half a pint of gravy, and two tea-cups full of red wine, two anchovies washed and chopped, two onions stuck with cloves, and a bit of horse radish; let it simmer for a quarter of an hour, thicken it up with six ounces of butter and a little flour, put it into a boat, and serve it up.

ENDIVE SAUCE FOR A BOILED TURKEY.

Cut the white of four heads of endive small, and wash them clean; put a piece of butter into a stew-pan, when it is hot, put in your endive, set it on the

stove to simmer for a quarter of an hour, put to it half a pint of gravy, let it stew till tender, thicken it up with a little butter and flour, put it into a sauce-boat, and serve it up.

TO MAKE ANCHOVY SAUCE.

Wash two anchovies clean, strip them from the bone, chop them very fine, put them into a stew-pan, with a tea-cup full of brown gravy, a quarter of a pound of fresh butter, some flour, a little lemon juice, a spoonful of soy, a bit of horse radish; set it on the fire, and stir it all the time till it boils, take out the horse radish, pour it into a boat, and serve it up.

LOBSTER SAUCE.

Crack the shells of a boiled lobster, take out the meat, and cut it into dice half an inch square, put it into a stew-pan; if there is any spawn, pound it in a mortar, and put it to it; add six ounces of sweet butter, with a little flour, some gravy, a little juice of lemon, an anchovy, and a tea-cup full of the liquor in which the fish was boiled, a blade of mace, and a little Cayenne; boil them one minute, and serve them up in a sauce-boat.

OYSTER SAUCE.

Open sixty oysters, put them into a stew-pan, set them on the fire, and boil them for ten minutes, pour the liquor clear from the sediment into a stew-pan; beard and wash your oysters clean, and put them to it, add six ounces of butter a little flour, and a little lemon juice; set it on the fire, and stir it till it boils,

pour it into a sauce-boat and serve it up, or pour it over boiled turkeys or fowls.

SHRIMP SAUCE.

Pick one gill of shrimps, wash them clean, put them into a stew-pan, with one anchovy cut very fine, a tea-cup full of gravy, a quarter of a pound of butter, with a little flour and some lemon juice; set it on the fire, stir till it boils, put it in a sauce-boat, and serve it up.

Mussel and cockle sauce are made the same way.

AN ITALIAN FISH SAUCE.

Take two tea-cups full of white veal gravy, add one spoonful of capers chopt fine, two slices of horse radish, one onion, two cloves, and a quarter of an anchovy; set them on the fire, add a quarter of a pound of butter, and a little flour; let it just boil, put it into a sauce-boat, and serve it up.

EGG SAUCE FOR SALT FISH.

Boil six eggs hard, chop them, put them into half a pound of melted butter, let it just boil, put it into a boat, and serve it up.

ONION SAUCE FOR BOILED RABBITS OR TURKEY.

Peel eight large onions, and boil them in two waters, with a little milk to keep them white; when they are quite tender, take them off and squeeze the water from them, chop them fine, put them into a stew-pan with a quarter of a pound of butter melted, and a tea-cup full of thick cream, with a little salt;

when it just boils, take it off, and pour it over your rabbits, turkey, or boiled veal.

BREAD SAUCE.

Put the crumbs of a halfpenny roll into a fauce-pan with some water and some pepper-corns, one onion cut in slices, two ounces of butter ; let it boil till the bread is soft, beat it up, and add three spoonfuls of thick cream to make it white, let it just simmer, pour it in a boat, and serve it up. 'This is a proper fauce for roast turkey, pheasant, or partridge.

CELLERY SAUCE TO PUT UNDER ROAST MUTTON.

Take the white ends of cellery, cut in lengths one inch and a half, let it simmer in boiling water for ten minutes, take it out and put it into a stew-pan with half a pint of brown gravy, let it stew till tender, add a little pepper and salt, put it into your dish under roast mutton or veal.

CUCUMBER SAUCE.

Take six large cucumbers, split them down the middle, and take out the seeds, cut them in lengths of one inch, and half an inch broad, add two onions cut small, then put a piece of butter into a stew-pan ; when it is hot, put in your cucumbers and onions, fry them for ten minutes, dust in a little flour, pepper and salt to your taste, add half a pint of brown gravy, let them stew till tender, skim off the fat, and serve them up hot in a fauce-boat, or in a dish under roast mutton or veal.

ROE BOAT SAUCE.

Cut six large onions in small dice, then put three ounces of butter in a large stew-pan; when it is hot, put in your onions, let them fry till they begin to grow brown, then dust in a little flour, and add half a pint of brown gravy; let them stew till tender, and skim off the fat; add a tea-spoonful of made mustard, and a little pepper and salt to your taste. This is an excellent sauce to turkey legs, broiled pig's ears, and neat's feet.

WHITE CELLERY SAUCE.

Take the white heads of cellery, cut them in small pieces one inch long, give them a boil in some water and a little milk, to keep them white; strain them from the water, and put them into a stew-pan with half a pint of white veal gravy, and let them stew till tender; add half a pint of thick cream, thicken it with a quarter of a pound of butter rolled in flour, let it just boil, take it off, and squeeze in a little juice of lemon, and add salt to your taste. This is a good sauce for a boiled turkey or fowl, when you can get no oysters.

SAUCE FOR BOILED CHICKENS.

Boil one of the livers of your chickens, cut it in pieces as big as a white pepper-corn, put it into a stew-pan with three thin slices of lemon cut the same way, add a little white gravy, thicken it up with a quarter of a pound of butter and a little flour. When your chickens are boiled, put them into a dish, and pour your sauce over them.

CHESNUT SAUCE.

Roast two dozen of chesnuts, peel off the skin, put them into a little white gravy; let them stew slowly on a stove for half an hour, then pour in a quarter of a pint of melted butter, add a little sugar, and serve it up hot.

SORREL SAUCE FOR TURBOT OR FRICANDOË.

Pick two handfuls of garden sorrel, wash it clean, boil it for four minutes in water, strain it off, and press the water from it; chop it fine, and put it into a stew-pan, with a piece of butter, a little flour, two tea-cups full of gravy, and a little pepper and salt, set it on the fire, and let it stew for ten minutes, stirring it all the time; pour it into a boat, and serve it up with boiled turbot. This sauce is proper to put in a dish under fricandoes.

WHITE SAUCE FOR SALT FISH.

Put half a pint of cream into a stew pan, let it boil for ten minutes, throw in a little parsley shred fine, and a piece of butter and flour to thicken it; boil it five minutes, stirring it all the time. When your salt fish is boiled, lay it in your dish, with this sauce over it, and serve it up hot for a first course.

OBSERVATIONS ON MADE DISHES.

Be careful to have your stew-pan well tinned, and quite clean; let every ingredient be put into your white sauce, and properly stewed, before you put in your eggs and cream: you must not put your stew-pan down upon the stove, for it will make your sauce curdle, but hold it at a distance over your stove, and keep shaking it one way till it simmers; but do not let any dish boil after the eggs and cream are in, or it will spoil it.

In dishes made with brown gravy, take care that no fat is on the top, but skim it clean off, and let it be of a fine brown, and have a good, agreeable, relishing taste, but not for one ingredient to predominate over another. When wine and anchovy are used, they must be put in some time before your dish is enough, that it may take off the rawness.

When you use fried force-meat balls, do not boil them in your gravy, for it will give a greasy look and taste. The best way is to drain and keep them hot before the fire, and put them amongst your meat when you dish it up.—You may use asparagus heads, artichoke bottoms, morels, truffels, mushrooms, and force-meat balls in all made dishes. The cook may leave out any of these ingredients, which are not agreeable to the family taste.

A FRICASSEE OF OX PALATES.

Take eight palates, wash them clean, put them into a stew-pan, with as much water as will cover them, let them stew gently for three hours, take them up,

and strip off the skin, cut them in small pieces two inches long, season them with mace, nutmeg, pepper, salt, and a little Cayenne; have ready half a pint of good veal gravy, with a few force-meat balls and pickled mushrooms, thicken it up with butter and flour; put in your palates, let them stew five minutes, add the yolks of two eggs, mixed with a tea-cup full of cream and a little juice of lemon; let them be quite hot, but not boil, or your sauce will curdle, put them in your dish, and serve them up hot.

AN ENTRY OF OX PALATES.

Take ten ox palates, salt them for three days, boil them till they are tender, strip off the skin, lay them flat upon a table, spread over them some veal force-meat, roll them up tight, and cut them even at each end, put in a small skewer to keep them together, do them over with the yolk of an egg, and crumb them with bread, fry them in hog's lard of a nice light brown, lay them in your dish, and serve them up hot, with half a pint of thickened gravy under them.

AN ENTRY OF HAM AND VEAL.

Cut ten slices of a fillet of veal as large as your hand, flat them with a cleaver, season them with parsley, sweet herbs, and shallot shred fine; cut five slices of ham not quite so large as your veal, dip them in beaten eggs, and lay one slice of ham between two slices of veal; lay them in a stew-pan with some slices of bacon under and over them; put to them some gravy, two glasses of white wine, a bunch of sweet herbs, and a little juice of lemon; set them to stew till tender; when done, take them carefully out, that

you may not part the veal from the ham, lay them in a dish, strain the liquor into a clean stew-pan, skim off the fat, thicken it up with a little butter and flour, let it boil, pour it into your dish, and serve it up hot for a side dish.

AN ENTRY OF SEA DUCK.

Let your duck be clean picked and drawn, take the liver and shred it fine, with a little fat bacon scraped, pepper, and salt; mix it well, and put it into the belly of the duck, skewer and spit it, lay it down to roast, put into the dripping-pan half a pint of white wine, a piece of butter, some rochambles and shallot shred fine, and a little pepper and salt; dust your duck with flour, and baste it with the wine and butter till done, slice it down the breast, crush it, lay it in your dish, and pour your wine and butter that are in the dripping-pan over it: if not enough, add a little gravy, and serve it up hot.

BEEF COLLOPS.

Cut them off a rump of beef, hack them with the back of a knife, season them with pepper and salt and a little shallot shred fine; put a piece of butter into a stew-pan, lay in your collops, fry them over a quick fire; when done, lay them in your dish, put a little gravy into a stew-pan, with a little butter and flour, two spoonfuls of catsup, and some girkins cut in slices, set it over the fire to boil, pour it on your collops, and serve them up hot.

MUTTON COLLOPS.

Pick the skin and sinews off the mutton, cut it in thin round pieces the bigness of a crown, season them

with pepper, salt, and some small green onions shred ; put a piece of butter into a stew-pan, lay in your collops, set them over a quick fire, and stir them with a spoon till done ; put them in the dish in which you intend to serve them up, put a little gravy into your stew-pan, a little shallot shred fine, with some butter and flour ; set it on the stove to boil, pour it over your collops, and serve them up hot for a side dish.

TO MAKE SAUSAGES.

Take two pounds and a half of the fat of pork, and two pounds of the lean, mince it fine, season it with pepper, salt, mace, parsley, and sage shred fine, mix all well together, with some crumbs of bread, let it be pretty high seasoned, and your guts be very clean ; fill them, tie them in links, and keep them in a dry cool place for use.

TO FRY SAUSAGES.

Put a piece of butter in a stew-pan, cut the sausages in single links, and fry them of a nice light brown. You may make a dish of them for a second course ; or you may lay them round a roast turkey, or a fowl, or with poached eggs, and a butter toast under them.

TO RAGOO PIGEONS.

Truss four pigeons as for boiling, season them with pepper, salt, and mace, make a force-meat of the liver, a little fat bacon shred fine, pepper, salt, and the yolk of an egg ; mix all together, and stuff it into the bellies of your pigeons, then put them into a stew-pan, with a quarter of a pound of butter, let them fry a little, but not to brown, dredge in a little flour, and

add one pint of good gravy; let them stew till they are tender, then add the yolks of six hard eggs, some truffels and morells, with a little Cayenne; skim it well, and add one anchovy shred, a little catsup, some force-meat balls, two spoonfuls of Madeira or red wine, and a little juice of lemon; let it simmer ten minutes, put them in a dish, and serve them up hot for a first course.

PIGEONS WITH GREEN PEASE.

Pick and singe your pigeons, draw them, season them with pepper and salt, stuff them with some veal force-meat, and some ham cut in dice; put them in a stew-pan with a lump of butter, and set them over the fire for five minutes, stirring them all the time; dust on them a little flour, and put to them some good gravy and a pint of young green pease; let them stew till tender, and serve them up hot for a side or corner dish.

AN ENTRY OF PIGEONS WITH ASPARAGUS.

Pick, singe, draw, season, and stuff them as above, put them into a stew-pan with a lump of butter and a little flour, set them over the fire for five minutes, put to them some veal gravy, set them on to stew; have ready the green tops of asparagus cut as small as green pease, blanch them and put them to your pigeons, let them stew till tender, take out your pigeons, and lay them in a dish; thicken up your sauce with the yolks of two eggs, and two tea-cups full of thick cream, let it just simmer, but not boil, pour it over your pigeons, and serve them up hot for a side or corner dish.

AN ENTRY OF PIGEONS WITH OYSTERS.

Take young pigeons and draw them, take their livers, mince them with some green onions, mushrooms, parsley, and sweet herbs very small, add some scraped bacon with a lump of butter, mix it all well together, and put it into the bellies of your pigeons, tie the feet flat down upon the breast, with a thin slice of bacon on them; spit them, roast them, and serve them up with stewed oysters under them for a corner or side dish.

PIGEONS IN SCALLOP SHELLS.

Take four young pigeons, pick and gut them, cut off the heads, truss the legs into the body, put them into a stew-pan, with a slice of bacon and lemon, pepper, salt, sweet herbs, a glass of white wine, a little gravy, a sweet-bread cut in dice, a few mushrooms and truffels; let them stew till tender, take out the bacon and herbs, and skim off the fat; add to it a little butter and flour and a spoonful of Indian soy, let it just simmer; have ready four scallop shells rimmed with paste, done over with egg, and baked in the oven; take them out, and lay a pigeon in each shell, pour the sauce over them, and serve them up hot for a side or corner dish.

PIGEONS IN CUTLETS.

Take four pigeons, pick, draw, and singe them, tuck in their legs as for boiling, cut them in halves, flat them with a cleaver, season them with pepper and salt; put a piece of butter into a stew-pan, with parsley and thyme shred fine, let your butter be just melted and dip your pigeons in it, crumb them with

bread, and broil them on a gridiron over a clear fire, or put them in a baking dish, and set them in an oven; let them be of a nice light brown, lay them in a dish with a little melted butter and gravy under them, and serve them up hot for a side dish.

PIGEONS BROILED.

Pick, draw, and singe them, tuck in the legs as for boiling, cut off the wings, and split them down the back, leaving the breast whole; do them over with a little melted butter, and season with pepper and salt; broil them over a clear, slow fire, and serve them up hot with parsley and butter.

PIGEONS IN A BRAIZE.

Take four pigeons, pick, gut, and singe them, truss and lard them with bacon, season them with pepper, salt, mace, and sweet herbs; put a little force-meat into their bellies, and put them into a stew-pan, with some bacon under and over them, a slice of veal, a little broth, one onion, a bunch of sweet herbs, and a little fine spice; let them stew till tender, put them upon a sieve to drain the fat from them, then make a sauce for them as follows:—Cut a veal sweet-bread in dice, put it into a stew-pan with a few small mushrooms, set it on the fire for five minutes, and add to it some truffles and morells blanched, half a pint of good gravy, one spoonful of Madeira wine, a little Cayenne pepper; let it stew for fifteen minutes, thicken it up with butter and flour, put your pigeons in your dish, pour your sauce over them, and serve them up hot for a side or corner dish of a first course.

PIGEONS FRICASSEE.

Take four small pigeons, gut, singe, and cut them in halves, put them in a stew-pan with some cocks-combs and stones and one sweet-bread cut in dice, cover them with milk and water, give them a scald, drain them, flour them, season them with pepper, salt, mace, and nutmeg, then put them into a stew-pan with a lump of butter, and set them on the fire for five minutes, stirring them all the time; moisten them with a pint of veal gravy, add to it a bunch of sweet herbs, with a spoonful of white wine, and let them stew till tender; thicken them up with the yolks of two eggs, mixt with two tea-cups full of thick cream, a little butter and flour; let it just simmer, and be of a good taste, with pepper, salt, and a little lemon juice. Lay your pigeons in a dish, pour your sauce and ingredients over them, and serve them up for a side dish.

PIGEONS IN FANCY.

Pick young pigeons, gut them at the neck, singe and wash them clean, take out the breast-bone at the neck, and make a stuffing for them as follows:—Take two veal sweet-breads, eight mushrooms, half a pound of ham, cut them in small dice, put it in a stew-pan with some bacon scraped, season it with parsley, green onions, sweet herbs, and fine spice; stir it over the fire for five minutes, then stuff your pigeons with it, lard them with bacon, two rows on each side of the breast, and one row of parsley on the breast; spit and roast them, and dish them up with some gravy or cullis under them.

ENTRY OF PIGEONS SUN FASHION.

Pick your pigeons very clean, draw them, put some minced chicken into the bellies of them, put them into a stew-pan with some bacon under and over them, a few coriander seeds, and some pepper-corns, add to them one pint and a half of milk; let them boil for fifteen minutes, take them up and dry them, dip them in a batter made of one egg, some flour, a little small beer, and half a glass of oil; fry them in hog's lard, garnish them with fried parsley, and serve them up hot.

PIGEONS IN A SURTOUT.

Pick young pigeons and gut them, stuff them with veal force-meat, some ham, and one sweet-bread cut in dice; let them be well seasoned with pepper, salt, and sweet herbs, cover the breast of each pigeon with a slice of veal larded, tie it tight on with pack-thread, cover them with a paper, and spit them; roast them twenty minutes, dish them up with thick gravy under them, or a cullis, serve them up hot for a side dish in a first course, or the head of a table in a second course.

ENTRY OF PIGEONS IN THE FORM OF A MOON.

Pick four small pigeons, gut and singe them, split them down the back, put a small skewer into them to keep them open, boil them in water five minutes, take them out and drain them, season them with pepper, salt, mace, and sweet herbs shred; put in a china dish some veal force-meat, make it into four round circles the form of a moon, put a pigeon in each circle, and raise the force-meat neatly up round them; put on them some butter and a little gravy: cut a piece of light

paste in the form of a heart, lay it on the breast of each pigeon, and bake it three quarters of an hour; have ready a *salpicon sauce* made as follows:—Take a veal sweet-bread and a slice of ham, cut them into small dice, put it into a stew-pan with a piece of butter, add some small mushrooms, season it with pepper, salt, and nutmeg, set it on the fire for ten minutes, and stir it all the time, dust in a little flour, add some good brown gravy and a little lemon juice; let it stew for fifteen minutes, skim it, and (when your pigeons are baked) put a little of this sauce into each circle, and serve them up for the middle of the table.

PIGEONS IN SURPRIZE.

Peel four large cucumbers, and take out the seed at each end, then take four small pigeons, pick and gut them, take out the crop, singe them, blanch them in boiling water, season them with pepper and salt, draw each pigeon into the inside of the cucumber, with the head and feet out at each end, to shew they are pigeons; lay some bacon on the bottom of a stew-pan, lay in your pigeons with some bacon on the top of them, put to them a ladle full of broth, and let them stew for half an hour; take them out, drain them on a sieve, and serve them up with some cullis under them, for a side or corner dish of a first course.

A COMPOTE OF PIGEONS.

Take three pigeons, make them clean, tuck in their legs as for boiling, put them into a stew-pan with a piece of butter, some carrots and turnips cut in little shapes, and some small onions, season them well with pepper, salt, and mace, then fry them for four minutes, add half a pint of *cooly*; let them stew till

they are tender, and serve them up hot for a side dish in a first course.

TO STEW PIGEONS.

Pick, clean, and truss four pigeons as for boiling, season them with pepper, salt, and mace, put some veal force-meat into the crops and bellies of them, put them into a stew-pan with as much gravy as will cover them; set them on to stew till they are quite tender, thicken your gravy with a piece of butter and flour, add to it two tea-cups full of thick cream; let it just boil, put your pigeons into a dish, and pour your sauce over them.

TO STEW PARTRIDGES.

Pick, draw, and singe your partridges, wash them clean, tuck their legs into their bodies, season them well (inside and out) with pepper, salt, mace, parsley, and sweet herbs shred fine, put a piece of butter in their bellies, sew or skewer up the vent, stuff their craws with force-meat, and lard them down each side of the breast with bacon; fry them brown in butter, put them into a stew-pan with some good gravy, a bunch of sweet herbs, a little catsup and lemon juice; let them stew gently for half an hour, or more, if not tender; take them out, lay them in your dish, thicken up your sauce, skim it clean, strain it through a sieve over your partridges, and serve it up hot for a side or corner dish of a first course.

ENTRY OF PARTRIDGES.

Take two partridges, let them be clean picked, drawn, and singed, tuck in their legs as above, split them down the breast and back, and cut off the

pinions; season them with pepper, salt, and mace, lard them over in rows, and put them into an earthen pot that will just hold them, with five morells stuffed with force-meat; add to them two onions stuck with cloves, and put as much good veal gravy as will cover them; lay a piece of writing paper on the top, and tie them down with brown paper; bake them three quarters of an hour in a moderate oven, take them out, and lay them in a dish, with the morells between them, strain the liquor into a clean stew-pan, skim off the fat, add a piece of butter and flour, let it simmer, add the yolks of two eggs mixed with two tea-cups full of cream, give it a tofs over the fire, but do not let it boil, or it will curdle; squeeze in a little juice of lemon, pour it over your partridges, and serve them up hot for a first course dish.

TO JUG A HARE.

Cut your hare in pieces, season it with pepper, salt, mace, and nutmeg, lay it in your jug, with half a pound of fat bacon, one onion stuck with cloves, half a pint of brown gravy, half a pint of red wine, and a bunch of sweet herbs; stop your jug close down, that no steam may get out, set it in a kettle of boiling water, let it stew till tender, strain off the liquor, take out the bacon, thicken it with butter and flour, and a little juice of lemon. When you serve it up, lay your hare in a deep dish, pour your sauce over it, and garnish it with lemon.

HARE COLLOPS.

Care your hare, cut the meat clean from the back and legs, and cut it in thin slices as you do veal collops, flat and hack them with a knife, put a piece of butter

into a stew-pan, set it on the fire ; let your collops be well seasoned with pepper, salt, and nutmeg ; put them into your pan, fry them a little, but not too much, put to them some good gravy, a small onion, and an anchovy shred fine, a bunch of sweet herbs, a tea-cup full of red wine, a little juice of lemon, and some butter and flour ; let it simmer for ten minutes, skim it clean, put it in your dish, and serve it up hot for a side dish.

RABBITS IN SURPRIZE.

Take two rabbits, skewer up their legs and feet as for boiling, take the meat clean off their backs, and fill up the place with force-meat ; do them over with the yolk of an egg, crumb them with bread, and strew on them some parsley shred very fine ; put them in a baking-pan with a little gravy, and baste them with butter, set them in an oven to bake for half an hour, or more, if large ; while they are doing, cut the meat you took off their backs in small fillets, season it with pepper, salt, and nutmeg ; put a piece of butter in a stew-pan with an onion shred fine, make it hot, put in your fillets and fry them a little ; when they are hot through, dredge in a little flour, add to them some gravy and a little lemon juice, let it simmer, skim it clean, add to it two tea-cups full of melted butter, give it a toss, put it in your dish, lay on your rabbits, garnish it with slices of lemon, and serve it up hot.

RABBIT COLLOPS.

Take two good rabbits, cut off the meat and cut it into collops, season them with pepper, salt, mace, and nutmeg, dust on them a little flour, put a piece of butter into a stew-pan, with one mushroom, one shallot, and

a little parsley shred fine ; when the butter is melted, put in your collops, and fry them quickly ; take them into a dish, put some good gravy into the stew-pan, with a little flour and lemon juice, let it boil, skim it clean, put in your collops, let them be quite hot, but not boil, and serve them up hot for a side dish.

TO FRICASSEE RABBITS WHITE.

Take two small rabbits, wash them clean, cut their legs in two pieces each, and their backs in four pieces each, dry them in a cloth, and season them well with pepper, salt, mace, and nutmeg ; put a piece of butter in a stew-pan, make it hot, put in the rabbits, set them on the fire ten minutes, and stir them all the time, but do not let them brown ; dust in a little flour, add to them a pint of white veal gravy, let them stew slowly for half an hour, skim them, and put in a little shred parsley and the yolks of two eggs, mixed with two tea-cups full of cream, let it simmer, but not boil, add a little lemon juice, and serve it up hot for a corner dish.

TO FRICASSEE RABBITS BROWN.

Take two rabbits, cut and season them as above, fry them brown in butter, put them in a stew-pan with a pint of brown gravy, a bunch of sweet herbs, one onion stuck with cloves, two slices of lemon, and a piece of butter and flour, let them stew slowly till tender, then take out the herbs and lemon, and add the yolks of two eggs mixed with a little catsup ; let it simmer, give it a toss, put it in your dish, and serve it up hot for a corner dish.

FOWLS A-LA-BRAISE.

Skewer your fowl as for boiling, lay over it some thin sheets of bacon, put it into a stew-pan that will just hold it, with a little white broth or gravy, two or three blades of mace, two slices of lemon, a bunch of sweet herbs; let it stew till tender, take out your fowl, clean the bacon from it, and lay it in your dish; skim the fat off the gravy that it was boiled in, add to it thirty oysters, let them simmer, thicken it up with some butter and flour, and two spoonfuls of thick cream; let it simmer, pour it over your fowl, and serve it up hot. This is a pretty side or corner dish.

FOWLS A-LA-FARCE.

Take a large fowl, draw it, cut the skin down the back, and take it off whole, then take the meat of the breast, and make it into a force-meat, with a piece of white bread soaked in cream, a little beef suet shred very fine, a little parsley and thyme, pepper, salt, and nutmeg, mix it well, and lay the force-meat on the breast of your fowl, and the skin over it; sew up the back, and skewer it up as for roasting, lay some thin slices of bacon over the breast, and some paper over it, tie it up tight, spit it, and roast it three quarters of an hour. You must baste it well with butter when roasting. When done take off the paper, lay it in a dish with half a pint of cooly under it.—This will do for a side dish of a first course, or a head dish of a second course.

POLARD BESH-A-MELL.

Cut the breast of a large cold roast fowl in long slices, pare them in the form of half a heart, and one slice cut round like a crown piece; put them in a stew-pan, and make a sauce for them as follows:—

Take a pint of cream, boil it till it comes to half a pint; add to it a little gravy, pepper, salt, and nutmeg, a bit of butter and flour, let it simmer, strain it to your fowl, set it on a slow fire, and make it hot; add a little juice of lemon; lay them neatly in your dish, with the narrow points in the middle, and the round piece on the top; pour the sauce over, garnish it with lemon, and serve it up hot for a side dish in a first course.

TO DRESS A COLD ROAST FOWL ANOTHER WAY.

Cut in slices the breast of a cold roast fowl, the form of a large diamond, and one slice cut round as above, season it with pepper, salt, and mace, put it in a stew-pan with half a pint of cullis, a few pickled mushrooms, and a little India soy; let it simmer for ten minutes, then dish them up as above, pour the sauce over them, and serve them up for a side dish.

DEQUES DE POLARD, AL UN FANCH HERBE.

Take the legs of three large fowls, take out the bones, stuff them with force-meat, season them with pepper, salt, and sweet herbs, put them into a stew-pan with some carrots cut in dice and a little gravy, let them stew till they are tender, add a few small onions boiled tender, and a little lemon juice; let them simmer together, and serve them up with carrots, and turnips cut in birds. If not used, do them over with egg, and crumb them with bread, parsley, and sweet herbs; broil them, and serve them up another day with gravy and butter under them.

ILLERONS DE POLARD.

Take the pinions of fowls, put them in a stew-pan,

with some bacon under and over, and a little broth ; let them stew till tender, then make a sauce for them as follows :—Take a pint of small mushrooms, give them a boil in milk and water, then drain them, and put them in a stew-pan with half a pint of cullis and a sweet-bread cut in dice, season them with pepper, salt, and mace, let them stew for fifteen minutes ; then drain your pinions clean from the bacon, lay them neatly in your dish, pour your sauce over them, and serve them up for a side dish.

FOE GRAW.

Put the livers of six large fowls into a stew-pan, with a piece of butter, a little parsley and thyme shred fine, a little nutmeg, pepper, and salt, set them on the stove for ten minutes, make six cases of white pepper (the same as for Naples biscuit), butter them, and put into the bottom of them some veal forcemeat, then put in your livers, one in each case, some crumbs of bread on the top, and some bits of butter ; bake them in a slow oven for fifteen minutes, and brown them over with a salamander ; when they are done, put a spoonful of gravy into each of them, and serve them up hot for a second course.

A PORCUPINE OF BREASTS OF FOWLS.

Take the breasts of two large fowls, lard them neatly in rows with green pickles and bacon, season them with mace, cloves, nutmeg, pepper, and a little salt, put them in a pot that will just hold them, with some bars of bacon under and over them, two slices of lemon, two onions, a bunch of sweet herbs, and a pint of good veal gravy ; set it to stew slowly for half an

hour, then take out the breasts and lay them neatly in a dish; strain the liquor into a stew-pan, skim off the fat, add a piece of butter and flour, with a few small leaves of parsley; let it just boil, pour it over your fowl, and serve it up for a corner dish of a first course.

You are to observe, that you may make four different dishes out of three large fowls:—The first is made of the legs, the second of the pinions, the third of the livers, and the fourth of the breasts. The back-bones may be put among the gravy, so that nothing is lost; and follow your receipts for them.

A FOWL RESTORANT.

Draw a large fat fowl, singe it, season it with pepper, salt, mace, and nutmeg, stuff the inside and crop with veal force-meat, skewer and roast it three quarters of an hour at a good fire, and baste it well with butter; when done, lay it in your dish with half a pint of cullis under it, garnish it with slices of lemon, and serve it up hot for the head of a second course.

A PEREGOE TURKEY:

Take a turkey of eight pounds weight, draw and singe it, season with pepper, salt, mace, thyme, and sweet marjoram shred fine; stuff the crop and belly with veal force-meat, and truss it up as for roasting; cut a slit down each side of the breast, fill it full of green truffles cut in slices, put it into a deep dish, and pour over it a pint of Madeira wine, with a little Cayenne pepper in it; let it lie all night in it,—the next day spit it, butter a piece of paper well, and tie it on the breast to keep in the truffles; roast it one hour and a half, baste it a little with the wine, then take

the wine, and put it in a stew-pan with some good brown gravy, a quarter of a pound of butter, a little flour, a little India soy, or catsup, some lemon juice, and three blades of mace, and let it simmer a little; baste your turkey with butter, and when it is done, lay it in a dish, take the paper off, and pour the sauce over it for a first course.

You may do fowls or chickens the same way.

TO FRICASSEE CHICKENS.

Cut two small chickens in pieces, put them into a stew-pan with a piece of butter and a little flour, set them on the fire for six minutes, stirring them all the time, but do not let them brown, then put in some good white gravy, with a little parsley and one onion, let it stew till tender, with a blade of mace, pepper and salt to your taste; then mix the yolks of two eggs with a little cream, put it into your chicken, let it simmer, but not boil, squeeze in a little lemon juice, put them in a dish, and serve them up hot for a side dish in a first course.

CHICKENS AND PEASE.

Take two small chickens, put them into a braise of fat bacon, with a little broth and a blade of mace, let them stew gently for half an hour, take them out, wipe them clean, and lay them in your dish; have ready a sauce made with half a pint of good white gravy, a little good cream, and half a pint of green pease boiled tender; thicken it with a piece of butter and flour, let it simmer, pour it over your chickens, and serve them up hot for a side dish.

CHICKENS AND PARSLEY ROOTS.

Cut six parsley roots into fillets one inch long, and small, put them into a stew-pan with a pint of white gravy, let them stew till tender, add to them two tea-cups full of thick cream, a quarter of a pound of butter, a little flour, with pepper and salt to your taste; have ready two small chickens boiled in milk and water for fifteen minutes, drain them, lay them in a dish, pour the sauce over them, and serve them up hot for a side or corner dish in a first course.

CHICKENS A-LA-DUCHESS.

Take two chickens, draw and split them, bone them all but the pinions, and leave the feet on; flat them with a cleaver, season them with pepper, salt, and mace, a little parsley, two shallots, and two mushrooms shred fine; put a piece of butter in a stew-pan, and fry them a little, add to them a pint of gravy and a little lemon juice; let them stew for half an hour, put to them a quarter of a pound of butter and a little flour, let it just boil, lay your chickens in a dish, pour your sauce over them, and serve them up for a side or corner dish.

DUCKS A-LA-BRAISE.

Pick and singe your duck, lard it with fat bacon rolled in shred parsley and thyme, season it with pepper, salt, and mace, lay it in a stew-pan with some slices of bacon at the bottom, a piece of veal, and a bit of ham, add to it one pint of good gravy or broth, one turnip, one carrot, and one onion, with a little bacon over the top; cover it close down, and let it stew till tender, which will be near an hour; chop some

girkins, capers, shallot, and one anchovy, put them into a stew-pan, and strain the gravy from the duck into them; let them boil, skim off the fat, lay your duck in a dish, and pour your sauce over it.—If your duck is small, you must have two; if large, one will make a side dish.

DUCK PIE.

Boil half a pound of butter in a little water, put it into two pounds of fine flour, make it into a paste; let it cool, then raise your pie bone, two fine ducks, season them with pepper, salt, and mace, put the one in the other, and lay them in your pie, with some butter and gravy; close it up, and ornament it neatly, —bake it two hours: it is good hot or cold.

CHICKEN PIE.

Make the same crust as for the duck pie; when it is raised, put in four little chickens well seasoned with pepper, salt, and mace, and some butter and gravy, with eight force-meat balls and the yolks of six hard eggs; lid your pie, ornament it neatly, bake it two hours, and serve it up hot.

DUCKS AND GREEN PEASE.

Half roast your ducks, put them into a stew-pan, with a pint of gravy, a cabbage lettuce cut small, and a little pepper and salt; boil a pint of green pease tender, put them to your ducks, let them stew for a quarter of an hour, then thicken up your gravy, lay your ducks in a dish, pour your sauce over them, and serve them up hot. This is a pretty first course dish.

BEEF OLIVES.

Cut some slices off a rump of beef, six inches long and three inches broad, flat them with a cleaver, and rub them over with the yolk of an egg, season them well with pepper and salt, spread over them some veal force-meat, roll them tight up, put a small skewer in them, and cut them even at each end; cut some small pieces of bacon, and lard them in rows, put them in a baking-pan with a tea-cup full of water or broth under them, and while they are baking, make a sauce for them as follows:—Put some brown gravy in a stew-pan, with a spoonful of catsup, a little Cayenne, a few pickled mushrooms, and a piece of butter and flour; let it simmer, take out your olives, and lay them in a dish. If any liquor be in the baking-pan, pour it to your gravy, skim it clean, pour it over your olives, and serve them up for a side dish.

BEEF A-LA-MODE.

Take a small round of beef, lard it with fat bacon, season it with pepper, salt, mace, and sweet herbs, bind it tight with coarse tape, put it in a stew-pan with two quarts of broth or gravy; let it stew till tender, lay it in your dish, and pour the liquor over it. You may serve it up hot or cold.

BEEF STEAKS ROLLED, WITH MORELLS STUFFED.

Cut six beef steaks off the rump, pretty large, flat them with a cleaver, and make a force-meat for them as follows:—Take a quarter of a pound of pith marrow out of the back-bone of veal or mutton, shred it fine, add to it some sweet herbs, half an anchovy, a

small onion shred fine, and some bread crumbs, mix it all well together with the yolks of two eggs; season your steaks with pepper, salt, and sweet herbs, pretty high, spread on your force-meat thin, roll them up tight, wrap them in thin lards of bacon, tie them round with a pack thread, cut them even at each end, and put them in a stew-pan with a thin slice of bacon under them; put to them some good gravy, add four morells scalded and washed clean in hot water, and stuffed with force-meat, the same as you did your steaks with; stew them till they are tender, take them out, take off the pack-thread and bacon, and lay them in a dish, with the morells between them; skim the fat off the gravy, add to it a piece of butter and flour, two spoonfuls of catsup, a little Cayenne, and two pickled girkins cut small; let it just boil, pour it over your steaks, and serve them up hot for a side or corner dish.

BEEF TROM-BLANCH.

Take eight pounds of a brisket of beef, crack the bones short, wash it, put it into a pot that will just hold it, add to it two carrots, two turnips, two parsnips, six onions, six heads of cellery, two leeks, a bunch of sweet herbs, one quart of water, a slice of lemon, and three spoonfuls of vinegar; set it on the fire to stew gently for six hours, and make a sauce for it as follows:—Cut one turnip and one carrot in dice, two dozen of small onions, and two spoonfuls of small capers, put them into a stew-pan with a piece of butter, set it to fry for ten minutes, dust in a little flour, moisten it with a little gravy; when your beef is done, put it into a soup-dish, and strain the liquor into the sauce,—skim off the fat, thicken it up with butter and flour, season it with pepper and salt to your taste, let

it simmer, pour it over your beef, and serve it up hot to remove soup or fish, or for the middle of the table.

HOTCH-POTCH, AS MADE AT ARTHUR'S.

Take six pounds of a brisket of beef, cut it into eight square pieces, put it into a pot with six quarts of water, a piece of ham, and a scrag of mutton, with a small knuckle of veal; let it boil, skim it clean, add some whole pepper, a little mace, four large onions, three carrots, three turnips, and two leeks, letting it stew till your beef is tender; cut two carrots and two turnips in shapes of dice, put them into a stew-pan with a piece of butter, and two dozen of small onions peeled; let them fry for six minutes, then strain in two ladles full of your broth, let them stew till your roots are tender, strain in the remainder of your broth, skim it clean, and put in your beef; let it simmer, and serve it up hot in a tureen or soup dish. If any is left, you may warm it, and serve it up hot the second or third day.

SCARLET BEEF.

Take a piece of brisket beef, rub it well with one ounce of salt-petre, half an ounce of bay salt, and a small handful of common salt, let it lie for a week, turning it every day, and rubbing it with the brine; lap it in a coarse cloth, dig a hole in the earth, and lay it in, and cover it for four days and nights; then take it up, take off the cloth, and wash it, put it into a stew-pot with two quarts of water, some sweet herbs, two onions, two carrots, and some whole pepper; let it stew till tender, take it out and put it in a soup-dish, strain the liquor into a stew-pan, set it on a stove to boil, and skim off the fat; lay round your beef some

Savoy greens boiled tender, pour your liquor over it, and serve it up hot. If there is any left when it comes from the table, set it by to cool, and serve it up in slices (the same as ham), garnished with parsley, for either dinner or supper.

BEEF STEAKS A-LA-MODE.

Take three slices of a round of beef, hack them with the back of a knife, season them with pepper, salt, and one onion shred fine, lay them into a stew-pan with some slices of bacon under and over them, and a piece of butter; set it on a slow fire to stew for a quarter of an hour, add to them one pint of brown gravy, a few pickled mushrooms, a cucumber, a few morels, and two spoonfuls of red wine; let them stew till your steaks are tender, take out your bacon, skim off the fat, thicken it up with butter and flour; lay your steaks neatly in a dish with some sippets of bread round them, pour your sauce over them, and serve them up hot for a third course.

BEEF STEAKS WITH STEWED CUCUMBERS.

Pare four large cucumbers, take out the seed, cut them in slices one inch long and half an inch broad, put them into a stew-pan with four onions cut in dice, and a piece of butter, fry them till brown, dust in a little flour, add a pint of gravy; let them stew till tender, skim off the fat, then cut six steaks off a rump of beef, beat them a little, season them with pepper, and salt, fry them quick in butter; when done, put them in a dish, pour your sauce over them, and serve them up for a side dish. If you put them in among the cucumbers to stew, it makes them hard.

TO ROAST A CALF'S HEAD.

Take a calf's head with the skin on, scald it, take off the hair, clean it, split it, and take out the brains, tongue, and snivel-bones; wash the head clean, dry it with a cloth, and make a stuffing for it as follows:—Boil the tongue and take the skin off it, shred it very fine, add the brains to it, and the crumbs of a French roll soaked in cream, half a pound of suet, with parsley and thyme shred fine, pepper, salt, and nutmeg; mix it all well together with the yolks of four eggs; stuff the part where the tongue and brains were taken out, skewer and tie it up tight with a piece of paper over it, lay it down to roast for one hour, basting it often with butter; take off the paper, baste it, and strew on some crumbs of bread and parsley; when of a nice brown, take it up, lay it in your dish, and make a sauce for it as follows:—Take some oysters, either pickled or unpickled, put them into a stew pan with half a pint of gravy, let them simmer slowly for fifteen minutes, add to it six ounces of butter, with a little flour. Pour it into your dish with the head, and serve it up hot for a first course.

A CALF'S HEAD A-LA-TURTLE.

Take a calf's head with the skin on, clean it as you do calves' feet, put it into a pot and boil it till tender, then set it to cool; cut it in pieces about the bigness of a walnut, put it in a stew pan with a quart of brown gravy, one anchovy, some India soy, Cayenne pepper, salt, mace, one onion stuck with cloves, two beef palates stewed tender and cut in shreds, some force-meat balls, truffles and morells, and two veal sweet-breads cut in dice; let all stew together ten minutes, then thicken it with butter and flour, add a

quarter of a gill of Madeira wine, the juice of half a lemon, with six yolks of hard eggs; let it boil slowly for fifteen minutes, then serve it up for a first course.

TO MAKE A CALF'S HEAD HASH.

Wash and make it very clean, let it boil till tender, cut one half of it in pieces as big as a nutmeg, put it in a stew-pan with some good brown gravy, half an anchovy, three blades of mace, a few mushrooms, a few force-meat balls, some hard eggs, a little-India foy, and Cayenne pepper; stew it a little, thicken it with a little butter and flour, squeeze in a little lemon juice, let it simmer, then put it in your dish. The other half of the head must be crumbled and boiled, laid on the top of the hash, and served up for a first course.

A CALF'S HEAD IN SURPRIZE.

Take a calf's head with the skin on, clean off the hair, take a sharp-pointed knife, begin at the neck end, take out the bones from the flesh, keeping the skin and flesh quite whole, and leave the tongue in; wash your head clean, and make a force-meat as follows:— Take half a pound of fat bacon scraped, half a pound of suet shred fine, one pound of bread crumbs, a little nutmeg, pepper, salt, mace, some parsley and thyme shred fine, the yolks of five eggs, and three spoonfuls of cream; mix them well together, put a little into the ears, and stuff the head with the remainder; leave the tongue two inches out of the mouth; put it into a pot that will just hold it, with three pints of white gravy, a little white wine, one anchovy, a little mace, a bunch of sweet herbs, with a little pepper and salt; stop it close down to keep in the steam, bake it one hour, or

till tender, then take it out and lay it in your dish; strain your gravy into a stew-pan, and skim off the fat, thicken it with a piece of butter and flour, let it just boil, and add the yolks of four eggs mixed with a little cream, let it simmer, add to it some pickled mushrooms, and a few force-meat balls boiled. Pour it over the head, and serve it up hot for the middle of the table.

TO PORCUPINE A BREAST OF VEAL.

Bone a breast of veal, lay it flat on a table, season it with mace, nutmeg, pepper, salt, thyme, and parsley shred fine, lay over it some veal force-meat and ham cut in dice, roll it up tight, skewer it at each end and the middle, then lard it with fat bacon, lean ham, pickled cucumbers, and kidney beans, each cut two inches long, and larded in rows; put it into an earthen pot with a pint of gravy, cover it close, and bake it one hour and a half; take out the veal, lay it in your dish, strain the gravy into a stew-pan, put in a little white wine and catsup, thicken it up with a little butter and flour; have ready fried some force-meat balls and one sweet-bread cut in dice, put it into your sauce, set it on the fire, let it simmer, skim it, pour it over your porcupine, and serve it up hot for a first course.

TO RAGOO A BREAST OF VEAL.

Lard a breast of veal with bacon, season it with spice and pepper, set it to the fire and half roast it, then put it in your stew-pan with a pint and a half of gravy, and a few truffles and morells; let it stew for half an hour, add some hard eggs, some force-meat balls, a little Cayenne pepper, and salt to your taste, a

ittle anchovy, a little lemon juice, and a little butter and flour; let it simmer, skim off the fat, and serve it up for a first course.

TO STEW A BREAST OF VEAL AND PEASE.

Cut the veal in pieces as big as your hand, put it into a stew-pan with some good gravy, one quart of green pease, and three cabbage lettices; let it stew for one hour, and serve it up.—You may do ducks the same way.

A BREAST OF VEAL FRIED.

Put your breast of veal in a braise, let it stew for three quarters of an hour; take it out, cut it in two the long way, marinate it with pepper, salt, onions cut in slices, bay leaves, basil, slices of lemon, parsley, and vinegar; let it lie in that liquor two hours, then take it out, drain it, dry it with a cloth, dip it in beaten eggs, strew it with some crumbs of bread, fry it in hog's lard, give it a good colour, and serve it on a napkin, with fried parsley; thicken up some brown gravy with butter and flour, squeeze in a little juice of a Seville orange, put it in a boat, and serve it up with your veal.

A BREAST OF VEAL IN A SURTOUT.

Your breast of veal being done in a braise, split it in two the long way, and lay it in a dish; make an edge for it of veal force-meat round your dish, pour in a ragoo of sweet-breads, and put some force-meat over the top; do the force-meat over with egg, crumb it with bread, bake it half an hour, and serve it up hot for the middle of the table.

A BREAST OF VEAL BOILED.

Skewer a breast of veal, that it may lie flat on a dish, boil it one hour, and serve it up with a white sauce made as follows:—Take half a pint of good veal gravy, put to it half an anchovy and a few pickled mushrooms, boil it gently, thicken it up with half a pint of cream, the yolks of two eggs, with a piece of butter and flour; shake it over the fire, let it just simmer, but not boil. Lay your veal in a dish, and pour your sauce over it; or you may serve it up with parsley and butter.

A BREAST OF VEAL ROLLED.

Bone a breast of veal, lay it flat upon a table, lay some force-meat over it, made of crumbs of bread and oysters, roll it up tight and skewer it, put it into a baking-pan, do it over with egg, and strew it with chopt parsley, thyme, and crumbs of bread; butter a sheet of paper and lay over it, and put a little gravy or water into the pan; bake it one hour, lay it in a dish, and serve it up with stewed oysters under it for a side dish.

A BREAST OF VEAL GALANTINE.

Bone a breast of veal, season it with parsley, thyme, marjoram, winter savory, and marygolds shred fine, nutmeg, pepper, salt, and mace; roll it, and tie it up tight in a cloth, put it into a stew-pan with some good veal gravy and a little white wine, let it stew till tender, let it cool in its own liquor; take it out, and serve it up whole or in slices, garnish it with lemon, parsley, and beet root.

A BREAST OF VEAL FORCED AND LARDED.

Run a knife between the flesh and bones of a breast of veal, stuff it with force-meat, put a skewer in it, blanch and lard it; put it in a stew-pan that is proper for it, with thin slices of bacon under it; season it with salt, pepper, and fine spice, and put the larded side of the breast of veal downwards; put to it an onion, sweet herbs, a slice of veal and ham, with a pint of veal broth, and let it stew gently till tender; put some asparagus heads into a stew-pan, strain your gravy from the veal to them, and skim off the fat,—add to it a little butter and flour to thicken the gravy, let it simmer ten minutes, lay the veal in a dish, pour your sauce over it, and serve it up for a side dish in a first course.

TO FRICASSEE A GRISTLE OF VEAL.

Cut the gristle end of a breast of veal in slices as large as a crown piece, dust a little flour on them, put a piece of butter in a stew-pan, and the gristle to it, with a bunch of sweet herbs, pepper, salt, and a little mace; set it over the fire for five minutes, adding half a pint of veal gravy, let it stew till tender, add some asparagus tops boiled, thicken it up with the yolks of two eggs, two tea-cups full of cream, and a little minced parsley; let it simmer, but not boil, and serve it up hot.—You may put green pease instead of asparagus, according to the different seasons of the year.

TO STEW A FILLET OF VEAL.

Stuff a fillet of veal well under the udder, and quite through by the bone, put it into the oven with a

pint of water under it, till it becomes a fine brown, then put it into a stew-pan with a pint of gravy, and the gravy that comes from the veal, and stew it tender; put in a few truffles and morells, a spoonful of catsup, a little Cayenne pepper, a few force-meat balls, and a little lemon juice, thicken it up with a little butter and flour; put your veal in a dish, pour your sauce over it, and garnish it with slices of lemon. This is for a first course dish.

TO LARD A LEG OF VEAL.

Lard the top side of a leg of veal in rows with bacon, stuff it with force-meat, put it into a stew-pot that will hold it, with a bunch of sweet herbs, one onion stuck with cloves, two or three blades of mace, and two quarts of water; set it on the fire, let it stew gently till it be tender, then skim the fat off the liquid, and set it on the fire to boil very fast, to reduce it to a pint, then strain it into a stew-pan, add half a hundred oysters, a piece of butter and flour, and a little juice of lemon; set it on the fire for a quarter of an hour to stew the oysters, stirring it all the time; mix the yolks of two eggs with two tea-cups full of thick cream, put it to your sauce, let it just simmer, but not boil, stirring it all the time; lay your veal in a deep dish, and pour your sauce over it, garnish it with slices of lemon, and serve it up.—This will be an excellent dish to remove a dish of fish, or to be at the head of a table where there is no fish.

TO MAKE FRICANDOES.

Cut two pounds of a leg of veal the long way of the grain, then take half a pound of bacon, cut it in

small pieces about the thickness of a small straw, and about an inch long; take your larding pin, and lard your veal in rows on one side, put it in a stew-pan with some gravy, and let it stew for one hour; then take out the veal, skim off the fat, let the gravy boil till it is reduced, and quite thick and brown, then dip in your veal to glaze it; have ready some stewed spinage or sorrel, put it in your dish, put your veal upon it, and serve it up for a corner dish of a first course.

TO MAKE A SUMEL DE VEAU.

Cut one pound of a leg of veal in long slices, flat them with a cleaver, and season them with a little parsley, thyme, pepper, and salt; broil them quick on a gridiron, and baste them with butter; when they are done, serve them up with gravy and butter, mixed with a little juice of lemon, for a side dish.

BLANQUITS OF VEAU.

Take a piece of roast veal, cut off all the skin and nervy part, cut it in thin slices the bigness of half a crown, put it into a stew-pan with a little butter and flour, fry it ten minutes, put to it half a pint of white veal gravy, a bunch of sweet herbs, one onion, and a little mace; let it stew a little, take out the herbs and onions, add two tea-cups full of good cream, the yolks of two eggs, and a little parsley chopt fine, let it simmer, but not boil, squeeze in a little lemon juice, and serve it up hot for a side or corner dish of a first course.

BRUSOLLES.

Cut some slices of a leg of veal the breadth and length of two fingers, cut some slices of bacon the same way, and lay some of it at the bottom of a stew-

pan, and then some slices of veal; strew over them some parsley, thyme, and green onions shred fine, some pepper, mace, and cloves beat, and then some bacon, veal, and seasonings,—continuing to make a layer with the slices of bacon, veal, and seasonings alternately, till you have enough for a dish; put some bars of bacon on the top, set it to stew with fire under and over the stew-pan for three quarters of an hour, then take it out carefully, and lay it in your dish with some cullis over it, and a little juice of lemon, and serve it up hot for a side dish.

You may make brusolles of hares and rabbits the same way.

VEAL COLLOPS LARDED.

Cut seven slices of a fillet of veal in the form of small veal sweet-breads, lard them neatly in rows with fat bacon; lay them in a stew-pan with bacon under and over, a bunch of sweet herbs, a slice of lemon, and one onion; moisten them with a little broth, set them on a stove, and let them stew till tender, then take them out and drain them; put a ragoo of endive in your dish, place your larded collops on it, and serve it up for a side dish in a first course.

ANOTHER WAY.

Cut and lard your collops as above, put them in a stew-pan with bacon under and over them, and some good veal gravy, and set them on the fire to stew till tender; then take out your collops, and strain the liquor into a stew-pan, skim off the fat, set it on the fire to boil till it grows thick, and turned to carmel, then put in your collops with the larded side down, set it in a slow stove to glaze for five minutes, then put

them in a dish, and put some gravy into the stew-pan in which they were glazed, with a little butter and flour, pepper, salt, and mace to your taste, and a little juice of lemon; let it boil, pour it over your collops, and serve it up hot for a side dish.

VEAL COLLOPS ANOTHER WAY.

Cut and lard your collops as before, do them over with the yolk of an egg, season them with pepper, salt, mace, and nutmeg, strew them with crumbs of bread, shred parsley, and thyme; put them in a baking-pan with a little broth under them, baste them well with butter, and bake them in a quick oven for fifteen minutes, then dish them up with half a pint of cullis under them, garnish them with slices of lemon, and serve them up hot for a side dish in a first course.

ANOTHER WAY.

Cut and lard your collops as before, run a long skewer through them, and tie them on a spit, roast them for fifteen minutes, baste them with butter, and strew them with crumbs of bread and parsley shred fine; when done, put them in a dish with some gravy and butter, and a little juice of lemon, and serve them up hot for a corner dish in a first course.

VEAL CUTLETS IN PAPER.

Cut six steaks off the best end of a neck of veal, pare them neatly, put them in a stew-pan with a piece of butter, some parsley and thyme shred fine, a little pepper, salt, and nutmeg; set them over the fire for two minutes, put them up in a paper with some force-meat under and over them, bake them for fifteen

minutes, and serve them up hot within their paper, with a little gravy under them, for a corner dish in a first course.

VEAL CUTLETS MADE OF FORCE-MEAT.

Take six ribs of the best end of a neck of veal, cut off the meat from the bones, make it into a good force-meat, then form it like a cutlet, with the rib sticking out one inch; put them into a baking-pan, with a piece of white paper buttered at the bottom, to keep them from sticking; do the cutlets over with yolks of eggs and crumbs of bread, put them in an oven, and bake them for fifteen minutes,—let them be of a good brown, put them in your dish with some gravy under them, and serve them up hot for a corner dish.

VEAL CUTLETS THE CITIZENS' WAY.

Cut six slices of veal, lard them with a calf's udder, season them with pepper, salt, spice, parsley, and one mushroom cut fine; put some slices of bacon in a stew-pan, and lay your veal upon it, put it over a slow fire to sweat, to give it a colour on both sides, put to it half a pint of gravy and a little flour; let it stew gently till tender, take out the bacon, and skim off the fat; thicken it with the yolks of three eggs, a little lemon juice to make it savoury, let it simmer, put it into your dish, and serve it up hot for a corner dish.

A TENDERON DE VEAU.

Take the grisket part of a breast of veal, stew it in white gravy, or in a braise of fat bacon, till tender, cut it in thin slices and lay it in your dish; then take

some white gravy and a little cream, and thicken it with butter and flour, let it simmer, squeeze in a little lemon juice, pour it over your veal, and serve it up hot.

A TENDÉRON DE VEAU WITH PARSLEY.

Take a breast of veal, cut the gristly part off, blanch it in boiling water, then cut it in thin slices, season it with mace, nutmeg, pepper, and salt; put it in a stew-pan with a piece of butter, set it over the fire for five minutes (but do not let it brown), dust in a little flour, add a pint of white veal gravy, let it stew till it is tender, skim it well, boil some parsley leaves and throw in, add the yolks of two eggs mixed with two tea-cups full of thick cream, let it simmer, add a little juice of lemon, and serve it up for a side dish.—You may put green pease or asparagus tops instead of parsley, when you can get them.

TO MAKE WHITE VEAL COLLOPS.

Take two pounds of a leg of veal, cut it in thin pieces about the bigness of half a crown, hack them with a knife, put some butter into a stew-pan, and let it be hot, but not brown; put in your veal, with a little pepper, salt, and spice, set it on the fire for six minutes, stirring it all the time, then put in some white gravy with a few force-meat balls, let it stew a little, add the yolks of two eggs, mixed with a little cream and some lemon juice, let it simmer, but not boil, and serve it up for a side dish.

TO MAKE BROWN VEAL COLLOPS.

Cut the veal as above, pepper and salt it, dredge on a little flour, put a piece of butter in your frying pan.

let it brown, then put in your collops, fry them brown quickly, put them into a stew-pan with some brown gravy, a bit of anchovy, a little butter and flour, a little India soy, or catsup, some force-meat balls, truffles, morells, and a little Cayenne pepper; let it simmer twelve minutes, and serve it up for a side dish in a first course.

POPIETS DE VEAU.

Cut eight slices off a fillet of veal, flat them with a cleaver, season them with pepper, salt, and mace, spread them over with veal force-meat, roll them up tight, put a skewer in them, lard them in rows with small pieces of bacon, butter a baking-pan, and lay them in, bake them in a quick oven for twenty minutes, lay them in a dish with some cullis under them, and serve them up for a side dish.

VEAL OLIVES.

Cut twelve thin slices off a leg of veal, flat them with a cleaver, do them over with the yolk of an egg, lay over each piece a thin slice of bacon, season them with pepper, salt, mace, and nutmeg, strew them over with crumbs of bread, parsley, and thyme shred fine, roll them up tight, and skewer them, do them over with eggs and crumbs of bread, fry them in hog's lard of a nice brown, and make a sauce for them as follows:—Put some brown gravy in a stew-pan with a little catsup, a few pickled mushrooms and force-meat balls, a little India soy, and Cayenne pepper; let it simmer for fifteen minutes, thicken it up with butter and flour. Lay your olives in a dish, pour your sauce under them, and serve them up for a corner dish.

SWEET-BREADS IN SCOTCH COLLOPS.

Take some large sweet-breads, blanch them in boiling water, and split them the broad way, lard them with small pieces of bacon, put them in a stew-pan with some bits of veal, a slice of ham, and a ladle full of broth; let them stew till tender, take them up, and strain the liquor through a fine sieve; put the liquor into a stew-pan, and boil it till it jellies, then put in the sweet-breads, and set them over a slow fire to glaze; when ready, dish them up, and moisten those that stick to the bottom with a little broth and cullis, to make them come off; let the cullis be relishing and of a good taste, pour it over your sweet-breads, and serve them up hot.

SWEET-BREADS STUFFED WITH SWEET HERBS.

Blanch them, and slit them in three parts round, season them with pepper, salt, and mace, stuff them with parsley, thyme, and sweet marjoram shred fine, and a few crumbs of bread; close your sweet-breads together, and wrap each sweet-bread up in some writing-paper buttered; put them into a baking-pan with some slices of bacon under and over them, and a little water; bake them for half an hour, take them out of the papers, put them in a dish, with some cullis and a few dices of ham, with a little juice of lemon, and serve them up hot.

ROASTED SWEET-BREADS.

Lard four large sweet-breads with small pieces of bacon, put them on a skewer and tie them on a spit, roast them for fifteen minutes, or longer if they are large; dish them up with a little brown gravy, a little

orange juice, and serve them up hot. They are a pretty first or second course.

VEAL SWEET-BREADS A-LA DAUBE.

Take four large sweet-breads, steep them in a sauce-pan full of boiling water for five minutes; when they are cold, lard them with small pieces of bacon down the middle, and on each side with lemon and pickled cucumber, put them into a stew-pan with a little broth, a bunch of sweet herbs, a slice of veal, and an onion stuck with cloves, and set them to stew for a quarter of an hour; when they are done, strain the liquor into a stew-pan, and skim off the fat, put to it a spoonful of India foy and a little lemon juice, thicken it up with a little butter and flour, lay your sweet-breads in a dish, pour your sauce over them, garnish them with slices of lemon and fried oysters, and serve them up hot for a side or corner dish.

VEAL SWEET BREADS MARINATED.

Blanch three sweet-breads in boiling water for five minutes, cut them in long slices, put them into a stew-pan with pepper, salt, sweet basil, one onion cut in slices, a spoonful of vinegar, a slice of lemon, a bit of butter, and a little broth; put them over the fire for ten minutes to get a relish, take them out and dry them with a cloth, dip them in two eggs well beat, strew them with crumbs of bread, fry them in hog's lard, dish them up, garnish your dish with fried parsley, and serve them up with gravy and butter in a boat for a side dish.

VEAL SWEET-BREADS A-LA-FARCE.

Take six veal sweet-breads, blanch them in water for ten minutes, take them out when they are cold, do them over with an egg, spread over some veal forcemeat, and do that over with egg, then cut some carrots, turnips, and pickled cucumbers in sprigs and shapes, and lay them on the top, in the form of flowers; put them into a stew-pan, with some bacon under and over them, and a little broth; set them on to stew for half an hour, then take them up, put them into your dish with cullis under them, and serve them up hot.

TO SCOLLOP SWEET-BREADS.

Take two large sweet-breads, blanch them in boiling water for ten minutes, take them out and drain them, cut them in slices the size of a small oyster, put a piece of butter in a stew-pan, with some parsley and thyme chopt fine, a little pepper, salt, and nutmeg; make it hot, put in your sweet-breads, and give them a toss or two over the fire, adding to them a tea-cup full of gravy; then butter your scollop shells, and crumb them with bread, put in your sweet-breads, with crumbs of bread and butter at the top, brown them in a Dutch oven before the fire; when done, put a spoonful of gravy in each shell, and serve them up in a second course, or for supper.

TO RAGOO VEAL SWEET-BREADS.

Cut your sweet-breads in pieces as big as a walnut, flour them, and fry them in a stew-pan with butter; when brown, season them with pepper, salt, and mace, put in some good brown gravy, some mushrooms, truffles, morells, and the yolks of hard eggs; let them

stew for half an hour, add a little juice of lemon, and serve it up. If the gravy is not thick enough, add a little more butter and flour.

TO FRICASSEE SWEET-BREADS WHITE.

Boil four sweet-breads in water for ten minutes, then cut them in thin slices, put them in a stew-pan with a pint of white veal gravy, one spoonful of white wine, a little mace and nutmeg; let them stew for fifteen minutes, thicken it up with a little butter and flour, add one tea-cup full of thick cream mixed with the yolk of an egg; just let it simmer, squeeze in a little juice of lemon, and serve it up hot for a side dish.

TO FRICASSEE SWEET-BREADS BROWN.

Boil three sweet-breads in water for ten minutes; when cold, cut them in slices the thickness of a crown, dip them in batter, and fry them in butter of a nice light brown, and make a sauce for them as follows:—Put half a pint of brown gravy in a stew-pan, with two spoonfuls of catsup, a little mace, and Cayenne pepper, two spoonfuls of white wine, a little lemon juice, and one onion stuck with cloves; thicken it up with a little butter and flour, let it boil for ten minutes, put in your sweet-breads, and just let them be hot through; lay them in your dish, pour your gravy under them, and serve them up hot for a side dish.

ATTALETS OF SWEET-BREADS.

Take three cold roast sweet-breads, cut them in slices as big as a large oyster, put them into a stew-pan with a piece of butter, a little parsley and thyme shred fine, season them with pepper, salt, and nutmeg,

set them over the fire for five minutes, giving them a toss or two; then put them on small skewers, and crumb them with bread, set them in a Dutch oven before the fire, let them be of a nice brown, then lay them in a dish with the skewers in them, pour some cullis or thick gravy under them, and serve them up hot for a side dish in a second course, or for supper.

LAMB SWEETBREADS FRIED.

Put twelve lamb sweet-breads into a stew-pan, with a little broth and a bunch of sweet herbs, let them stew for a quarter of an hour, take them out, and drain them on a sieve; when they are cool, do them over with the yolk of an egg, and crumb them with bread, fry them with hog's lard of a nice light brown, dish them up, and garnish them with fried parsley, and serve them up with a little cullis.

A SALMY OF WOODCOCKS.

Cut in pieces two woodcocks that have been roasted, and put them in a stew-pan, with half a pint of red wine, one onion stuck with cloves, one truffle sliced, a few pickled mushrooms, a bit of anchovy, a piece of butter and flour, pepper and salt to your taste; set it on the fire to simmer for fifteen minutes, but not boil, and serve it up hot for a first course.

CALF'S EARS STUFFED.

Blanch six calf's ears, and make them very clean, stew them in a little broth till tender, and make a stuffing for them as follows:—Take a calf's udder and blanch it, lay it on a shredding board, with a piece of bacon, a piece of beef suet, a piece of soft bread

soaked in cream, a little mace, nutmeg, pepper, and salt, some parsley and sweet herbs; shred the whole very fine, mix it up with the yolks of three eggs; stuff the ears with it between the two skins, do them over with the yolk of an egg, and crumb them with bread; fry them in hog's lard of a nice brown, dish them, garnish them with fried parsley, and serve them up hot for a second course.

TO RAGOO HOG'S EARS.

Cut some hog's ears in long, small, thin slices, have ready a stew-pan with four onions cut in dice, and a piece of butter, fry them for six minutes, put in your ears, and dust in some flour, put to them as much brown gravy as will cover them; let them stew till tender, skim off the fat, and add to them a tea-spoonful of made mustard, with a little pepper and salt to your taste: the feet must be stewed tender, and wiped dry with a cloth, do them over with the yolk of an egg, crumb them with bread, fry them brown, and dish up your ears with the feet round them.

HOG'S FEET AND EARS A-LA-GRANDVELL.

Let your feet and ears be scalded and made very clean, lay them in a stew-pan with some slices of bacon under them, a slice of veal and beef on them, a bunch of sweet herbs, two onions, one quart of water, a little vinegar, and a glass of white wine; cover them close down, set them to stew till they are quite tender, then take them out and drain them; split the feet, do them over with egg and crumbs of bread, set them before the fire (or in an oven) to brown, and baste them with butter; cut the ears in small thin shreds,

and put a piece of butter in a stew-pan, with some onions cut small, and fry them; when brown, dust in a little flour, put in the ears with some gravy, let them stew for ten minutes, add a little mustard and vinegar, give it a toss, put them in your dish, and lay your feet round them, and serve them up hot for a side dish.

AN HARRICOT OF MUTTON.

Take the best end of a neck of mutton, cut it into steaks, pare them neatly, pepper and salt, and dust some flour on them, fry them in butter, put them in a stew-pan with a little cooly, some carrots and turnips in shapes, and some small onions; let it stew for half an hour, skim off the fat, and serve it up hot for a side dish.

A SHOULDER OF MUTTON IN EPIGRAM.

Roast a shoulder of mutton, take off the skin as neatly as you can, about the thickness of a crown, leave in the shank bone, do it over with egg, and season it with pepper, salt, and sweet herbs, crumb it with bread, and broil it on a gridiron; then cut the meat in small pieces the bigness of a shilling, put it in a cullis that is well seasoned and of a good taste, set it on the fire, make it hot, but do not let it boil, put it into a dish with the broiled part on the top, garnish it with fried force-meat, and serve it up hot for a first course.

A NECK OF MUTTON LARDED WITH PARSLEY.

Take a neck of mutton, take off the chine bones from the fillet, pare it neatly, lard it with parsley, put it on a spit and roast it, dish it up, and put under it

some gravy, a shallot shred fine, pepper and salt to your taste, sharpen it with a little vinegar, and serve it up hot.

MUTTON CUTLETS IN PAPER.

Cut the best end of a neck of mutton into steaks, pare off the fat, cut off the chine bone, and flat them with a cleaver; put a piece of butter into a stew-pan, with some shred parsley and thyme, pepper and salt,—dip your steaks into it, and strew over them some crumbs of bread, wrap them in writing-paper, broil them on a gridiron over a slow fire; when they are done, put them in a dish with the papers on, and some brown gravy under them, and serve them up for a side dish.

A SHOULDER OF MUTTON IN SURPRIZE.

Half boil a shoulder of mutton, cut off the shank and make it quite round, put it into a stew-pan with three pints of gravy and four ounces of rice, a little beaten mace, and an onion stuck with cloves; let it stew softly till the rice is enough, then take up the mutton, and keep it hot, adding to the rice half a pint of cream and a lump of butter and flour; then set it on the fire, and let it just boil; lay your mutton on a dish, pour your rice over it, and serve it up hot for the head or middle of the table.

A SHOULDER OF MUTTON CARBONADED.

Half roast a shoulder of mutton, take out the shoulder bone, with a good deal of the meat on it, keeping the outside whole; cut off the flap part, and pare it nicely round, then score it in diamonds, sprinkle on it some pepper and salt, some parsley and thyme

shred fine, rub it over with a little egg, and strew on it some crumbs of bread, broil it, hash up the meat that you pared off, with a little brown gravy and the gravy that came out of it, a little walnut catsup, and some Cayenne pepper; thicken it up with butter and flour, then put in some pickled cucumbers cut in slices, let it just boil, and put it in your dish,—put the broiled part on the top of it, and serve it up hot. This is a first course dish.

TO MAKE MUTTON KEBOB'D.

Cut a small loin of mutton into five pieces, and take off the skin, rub them over with the yolk of an egg, strew on them some crumbs of bread, some parsley and thyme shred fine, and a little pepper and salt,—turn them round and split them, roast them, baste them all the time, and strew on some more crumbs of bread; when they are enough, put them into a dish with some brown gravy under them, and serve them up hot for a side dish.

TO GRILL A BREAST OF MUTTON.

Half boil a breast of mutton, score it in diamonds, season it with pepper, salt, and nutmeg, do it over with egg and crumbs of bread, and parsley and thyme shred fine,—put it into a Dutch oven, baste it with butter, and broil it for twenty minutes; lay it in a dish, and serve it up with caper sauce under it for a side dish.

TO ROLL A BREAST OF MUTTON.

Bone your mutton, lay it flat, spread over it one pound of veal force-meat well seasoned, roll it well up, put it in a stew-pan with some brown gravy; let

it stew till it is tender, then serve it up with some cooly, or brown gravy, and a little juice of lemon.

TO DRESS SHEEP'S RUMPS.

Fry six rumps in butter till brown, season them with pepper and salt, put them into a stew-pan with some brown gravy, let them stew till tender, and skim off the fat; put to them two ounces of rice boiled tender, a tea-cup full of thick cream, a little catsup, mace, and nutmeg, with a piece of butter and flour; let it simmer, lay your rumps in a dish, pour the sauce over them, and serve them up hot for a side or corner dish.

TO DRESS SHEEP'S RUMPS AND KIDNEYS.

Boil four sheep's rumps in water for ten minutes, and let them cool; have ready some light paste cut in lengths with a jigin-iron, wrap it round the rumps in what form you please, do them over with egg, lay them in a baking-pan with a buttered paper under them; put to them five kidneys larded with bacon, bake them for half an hour, lay them in your dish with the small end in the middle, a kidney on the top, and one between each rump; pour under them some thickened gravy, and serve them up hot for a side or corner dish.

MUTTON CUTLETS LARDED WITH PARSLEY.

Cut the best end of a neck of mutton into chops, (two bones in a chop), season them with pepper and salt, then take your larding-pin and draw the parsley through the steaks on both sides, spit them on a lark spit, let them roast for twenty minutes, baste them

with butter, and serve them up with gravy for a corner or side dish.

A LEG OF LAMB BOILED, AND LOIN FRIED.

Boil your leg of lamb one hour, cut the loin in steaks, flat them with a cleaver, and fry them of a nice light brown; put your leg of lamb in a dish, and your steaks round it, garnish it with fried parsley and boiled spinnage, put a little gravy in the dish with your lamb, and serve it up with gooseberry sauce in a boat.

A LEG OF LAMB A-LA-FARCE.

Take all the bones out of a leg of lamb but a little of the shank; make a force-meat of veal, and stuff it where the bone was taken out, tie it up, put it into a pot to stew with some brown gravy for one hour and a quarter; have ready some carrots and turnips cut in slices, and some green pickles, put them in a stew-pan, and strain the gravy from the lamb to them,—set them on the fire to stew a little, skim it clean, put your lamb into a dish, pour the sauce over it, and serve it up for a first course.

ENTRY OF LAMB STEAKS.

Cut a loin of lamb into steaks, and pare them neatly, flat them with a cleaver, season them with pepper and salt, and fry them of a good brown; put them into a hash-pan with some good gravy, stew them a little, cut some green pickles very small, and put amongst them; put your steaks in a dish, pour your gravy over them, and garnish them with fried parsley.

TO FRICASSEE LAMB STONES.

Skin eight lamb stones, and take four sweet-breads and cut them in two, pepper and salt them to your taste, dip them in a batter, fry them in hog's lard of a nice brown; have ready some good brown gravy, thicken it up with butter and flour, put in a slice of lemon and a little nutmeg, beat up the yolks of two eggs with a little cream, let it simmer, but not boil; drain your lamb stones clean from the fat they were fried in, lay them in a dish, and pour your sauce over them.

TO RAGOO LAMB.

Cut a breast and neck of lamb into four pieces each, season them well with beaten cloves, mace, pepper, and salt, put them into a stew-pan with a piece of butter, fry them brown, and dust in some flour, add a pint and a half of gravy, a bunch of sweet herbs, a few morels and mushrooms, two spoonfuls of red wine, and a little juice of lemon; let it stew till tender, skim off the fat, then add one dozen of fried force-meat balls, let it just simmer, and serve it up hot for a first course.

A SHOULDER OF LAMB A-LA-SALPICON.

Take the bones out of your lamb on the under side, leaving in a bit of the shank, season it with pepper, salt, and mace, stuff it with veal force-meat, put it in a stew-pan with bars of bacon under and over, adding to it a little broth, with a bunch of sweet herbs; let it stew gently for three quarters of an hour, then take it out and put it in a dish, having ready a sauce made as follows:—Blanch a veal sweet-bread and cut it in

dice, cut a slice of ham the same way, put them in a stew-pan with a piece of butter, let them fry for five minutes, dust in a little flour, moisten it with some good gravy and a little juice of lemon, let it stew gently for fifteen minutes, skim it, put it in the dish with your lamb, and serve it up hot for a side dish.

TO STEW A BREAST OF LAMB AND PEASE.

Cut it in pieces about the bigness of a walnut, put it into a stew-pan with a pint of white gravy,—let it stew till tender, then skim off the fat, add a piece of butter and flour, and half a pint of green pease boiled tender, half a pint of cream, a little pepper, salt, and spice ; let it simmer a little, and serve it up.

You may do a breast of veal the same way.

UN POITRINE DE L'AGNEAU.

Take two small breasts of lamb, pare them neatly, put them in a stew-pan with bacon under and over them, a bunch of sweet herbs, two onions, and a little broth ; let them stew till tender, and make a sauce for them as follows:—Take three mushrooms, three shalots, chop them fine, put them a stew-pan with some strong veal gravy, a little pepper, salt, and mace, —let them simmer for ten minutes. Lay the two thin parts of your breast of lamb in the middle of your dish, and the brisket parts towards the brim of it, pour your sauce over it, and serve it up hot for the middle of the table.

LAMB'S FEET WITH MUSTARD.

Take some lamb's feet, let them be well cleaned, blanch them in boiling water for ten minutes, pare

them very neat, season them with pepper, salt, and mace, put them in a stew pan with a piece of butter, set them over the fire for five minutes, dust in a little flour, add a bunch of sweet herbs, and one onion stuck with cloves, a slice of lemon, and some good white gravy,—let them stew slowly till tender; take out the herbs and lemon, skim them clean, add the yolks of two eggs mixed with a little cream, let it simmer, but not boil, then add a little made mustard to it, and serve it up for a corner dish.

SHEEP'S TONGUES THE SPANISH WAY.

Peel two large Spanish onions, put them into a stew pan with some good veal gravy, then put in six sheep's tongues boiled and peeled, let them stew till the onions are tender; put one of the onions in the middle of your dish, and lay the tongues neatly round it; then cut the other onion in six slices, and lay a slice between every tongue: make a sauce of the gravy in which they were stewed, with a little pepper, salt, mustard, and a little juice of lemon, thicken it up with some butter and flour, let it simmer, pour it over your tongues, and serve them up hot for a side dish.

SHEEP'S TONGUES SLICED.

Take eight sheep's tongues, boil them tender, take off the skin, cut them in thin slices, make a layer in the dish you intend to serve them up in, take some small green onions, a few sweet herbs, a little parsley, all shred very fine, with a little pepper and salt, strew some of it on your tongue,—then another layer of tongue, and some more seasonings, and so on till your dish is full; moisten it with some

thickened gravy or cullis, bake it fifteen minutes in an oven, let the top be of a nice light brown, and serve it up hot; or you may set it before the fire, and brown it with a salamander.

SHEEP'S TONGUES LARDED AND ROASTED.

Boil six sheep's tongues, take off the skin, lard them with six small pieces of bacon, put them on a lark-spit, and roast them, dish them up with some brown gravy under them, and serve them up hot.

SHEEP'S TONGUES THE PRUSSIAN WAY.

Boil six sheep's tongues, take off the skin, put them into a stew-pan with some carrots cut in small slices, and some thickened gravy or cullis, a glass of white wine, some lemon juice, pepper and salt to your taste; let them stew gently for twenty minutes, put the tongues in a dish, pour your sauce over them, and serve them up hot for an entry.

SHEEP'S TONGUES BROILED.

Put a lump of butter into a stew-pan, with some parsley, green onions, and sweet herbs shred fine, a little beaten mace, pepper, and salt, set it over the fire that the butter may melt; have ready six tongues boiled tender, and the skin taken off, dip them in amongst the butter and herbs, crumb them with bread, broil them, put them in a dish, and serve them up hot with some veal gravy, pepper, and salt to your taste.

SHEEP'S TONGUES IN PAPER.

Salt eight sheep's tongues for three days, boil them tender, split them, cut some paper big enough to wrap

them in, spread some force-meat on the paper, and some upon the tongue, wrap them up neatly, butter a baking-pan and lay them in it, bake them in an oven for fifteen minutes, dish them up, and serve them up hot.

SHEEP'S TONGUES IN A RAGOUT.

Take a veal sweet-bread, a few mushrooms and truffles, a bunch of sweet herbs, and a few blades of mace, adding to it half a pint of gravy; take six small sheep's tongues, let them be boiled tender, take off the skin and pare off the roots, put them into the stew-pan with the sweet-breads, truffles, and mushrooms, let them stew fifteen minutes, add to them a little catsup, Cayenne, a little pepper and salt to your taste, and some force-meat balls fried, thicken it up with a little butter and flour, and a little lemon juice; put your sweet-bread in the middle of your dish, and the sheep's tongues all round, pour the sauce over them, and serve them up hot.

CALF'S FEET IN A WHITE SAUCE.

Take three calf's feet, boil them tender, take out the great bones and cut them in four pieces each, put them in a stew-pan with some white gravy, a few blades of mace, and let them stew for ten minutes; put to it two tea-cups full of thick cream, thicken up your sauce with butter and flour, add a little juice of lemon and a tea-spoonful of vinegar, (if you like it sweet, put in a lump of sugar), and serve it up hot.

CALF'S FEET THE ITALIAN WAY.

Boil three feet tender, take out the large bones, cut

them in halves, and pare them neatly, put them into a stew-pan with a pint of strong white veal gravy, one mushroom, and a little parsley shred fine, with two or three blades of mace; set it on to stew for ten minutes, add to it one tea-spoonful of white wine vinegar to give it a sharp taste, thicken it up with butter and flour, lay your feet in a dish, pour the sauce over them, and serve them up hot.

CALF'S FEET ANOTHER WAY.

Split your calf's feet in halves, take out the large bones, put them in a sauce-pan with some slices of bacon over and under them; put to them a bunch of sweet herbs, some whole pepper, a little salt, and one onion stuck with cloves; moisten them with a little water or broth, set them on to stew for three quarters of an hour, or till they are tender, then take them out and drain them; make a batter with flour and eggs moistened with a little beer, dip the feet in it, and fry them in some hog's lard of a nice light brown, dish them up with fried parsley, and serve them up hot for a side dish.

CALF'S FEET ROLLED.

Take the bones out of four calf's feet, lay them flat upon a dresser, spread over them some veal force-meat, roll them up tight, and bind them with pack-thread; lay some slices of veal and beef at the bottom of a stew-pan, lay in the feet, season them with pepper, salt, mace, and nutmeg; lay some thin slices of bacon on the top of them, and put to them three pints of broth or water; let them stew for one hour, take them out, lay them in a dish, take off the pack-thread, strain the liquor into a stew-pan (skimming off the fat),

add a little juice of lemon, one spoonful of catsup,—thicken it up with butter and flour, pour it over the feet, and serve them up hot for a side or corner dish in a first course.

SHEEP'S TROTTERS IN A SURTOUT.

Take sheep's trotters ready boiled, cut them in pieces, put them in a stew-pan with a lump of butter, some parsley and thyme, one onion cut small, some pepper, salt, nutmeg, and a little juice of lemon, set them on the fire for five minutes, dust on them a little flour, then add a little gravy, and let them stew ten minutes; put them into the dish you intend to serve them in, let them be cold, cover them over with some veal force-meat, smooth it on the top, strew over some crumbs of bread, set it in an oven for fifteen minutes to brown, take it out, and serve it up hot.

SHEEP'S TROTTERS FORCED.

Let your sheep's trotters be well scalded and clean, put them in a stew-pan with a little gravy, one onion stuck with cloves, a little mace, a few pepper-corns, and a bunch of sweet herbs; let them stew till tender, then take them up and take out the bones, lay them flat upon a table, spread them over with some veal force-meat, roll them up tight one by one, and tie them with some strong thread, put them in a stew-pan, and strain upon them the gravy they were stewed in,—add to it a little Cayenne pepper, two spoonfuls of catsup, and one glass of white wine, and let it stew for twenty minutes; thicken up your gravy with some butter and flour, then lay your trotters in a dish, take off the thread, pour on your gravy, and serve them up hot for an entry.

SHEEP'S TROTTERS ANOTHER WAY.

When your sheep's trotters are boiled tender, take out the bones, stretch the skins upon a dresser, spread them over with veal force-meat, roll them up one by one, butter a baking-dish and put them in, do them over with eggs, crumb them with bread, and bake them in an oven for fifteen minutes; dish them up, and pour under them some thickened gravy, with a little juice of lemon, or some cullis, and serve them up hot for an entry.

ANOTHER WAY.

Let your sheep's trotters be boned and spread with force-meat and rolled as above, do them over with some beaten eggs, strew them with some crumbs of bread, run a skewer through to keep in the force-meat, fry them in hog's lard of a nice brown, and serve them up hot with fried parsley, for a small entry.

TO FRICASSEE SHEEP'S TROTTERS THE ITALIAN WAY.

Take sheep's trotters ready boiled, cut them in pieces, put them in a stew-pan with a lump of butter, one mushroom, and an onion cut small, set them over the fire for five minutes, put to them a little flour, pepper; and salt, half a pint of broth, a glass of white wine, and a clove of garlic; let it stew for fifteen minutes, thicken it up with the yolks of three eggs, add a little lemon juice, and serve it up hot.

TO FRICASSEE DOUBLE TRIPE.

Clean your tripe well, and boil it tender, take the

double part, and cut it in pieces two inches long; put a lump of butter in a stew-pan, with two shallots cut very small, give it a toss on the fire, put in your tripe, dust it with flour, add to it half a pint of broth and a glass of white wine, season them with pepper, salt, and a bunch of sweet herbs,—let them stew softly, and let them have a good taste; thicken up your sauce with the yolks of two eggs well beaten, add a little parsley cut small and a little nutmeg; mix your eggs with a little broth and juice of lemon, and put it to your tripe; let it just simmer, dish it up, and serve it up for a small entry.

TO FRY TRIPE.

Take double tripe that has been well cleaned and boiled tender, cut it in square pieces, and make a batter for it as follows:—Take three spoonfuls of flour, one egg, and a little small beer, beat it well together, dip in your tripe, fry it in hot hog's lard, crisp, and of a nice brown, put it on a sieve to drain, cut some onions in thin slices, fry them brown. Put your tripe in a dish, and your onions round it, and serve it up hot with plain melted butter in a boat.

A RAGOUT WITH COCKS' COMBS.

Put a piece of butter in a stew-pan, with a bunch of sweet herbs, and some mushrooms cut in bits; put in half a spoonful of fine flour, give it a toss over the fire, moisten it with a little broth, season it with pepper and salt; put in your cocks' combs and stones, let them stew gently for half an hour, thicken it up with the yolks of two eggs, mixed with two tea-cups full of cream and a little nutmeg. Be sure to make

it of a good taste, and serve it up hot for a second course dish.

RAGOUT WITH COCKS' COMBS ANOTHER WAY.

Cut some mushrooms into bits, put them into a stew-pan with a piece of butter, a bunch of sweet herbs, and some truffles cut in slices; stir it over the fire for five minutes, moisten it with some gravy, put in some cocks' combs and stones, and a little juice of lemon, season it with pepper, salt, and mace to your taste, let it stew for half an hour, thicken it up with butter and flour, take out the herbs, dish it up, and serve it up hot for a second course dish.

A RAGOUT MILLE.

Take some cock's combs and stones, scald them in boiling water for ten minutes, put them into a stew-pan with a veal sweet-bread cut in dice, and a lump of butter; stir them over the fire for five minutes, then dust in some flour, add a few small mushrooms, and moisten them with some white veal gravy; let them stew gently for half an hour, add some force-meat balls, and the yolks of six hard eggs, season it with pepper, salt, mace, and nutmeg to your taste, thicken it up with the yolks of two eggs, mixed with a little cream, let it just simmer, put in a little juice of lemon, and serve it up hot. This is a pretty second course dish.

CAULIFLOWERS AND CHEESE.

Boil a large cauliflower for ten minutes, lay it neatly in a dish, then put a little gravy in a stew-pan,

with a little grated cheefe, a piece of butter, a little pepper and nutmeg; fet it on the fire and let it juft boil, then pour it over the cauliflower, and put on it half a pound of grated Parmazan cheefe; fet it in the oven to brown, or down before the fire, —if not of a good colour, hold a hot fire fhovel or salamander over it, till it is of a nice brown, then ferve it up for a fecond courfe.

MACCARONI AND CHEESE.

Boil half a pound of maccaroni in water till quite tender, drain it on a fieve, then put it into a ftew-pan with a piece of butter, a little grated cheefe, and a little gravy, fet it over the fire to ftew for ten minutes, add a little pepper, falt, and nutmeg to your tafte; put it in a china difh, with half a pound of Parmazan cheefe grated on the top, fet it in an oven for fifteen minutes, then take it out and brown it with a falamander, and ferve it up in a fecond courfe.

TO MAKE RAMQUINS.

Grate half a pound of Parmazan cheefe, put it in a ftew-pan with a little gravy, a little pepper and falt, fet it on the fire, and let it boil for five minutes; take it off, and let it ftand one quarter of an hour, add to it the yolks of four eggs and two fpoonfuls of flour, mix it well together, have a frying-pan with hot hog's lard, drop in one fpoonful to each, fry them of a light brown, drain them on a fieve, put ten in a difh, and ferve them up for a fecond courfe.

A RAGOUT OF MUSHROOMS.

Pick fmall mushrooms, wafh and dry them, put

them in a stew-pan with a bunch of sweet herbs, season them with pepper, salt, and mace, set them over the fire for four or five minutes, stirring them all the time,—moisten them with a little gravy, let them stew gently for half an hour, take out the bunch of herbs, skim off the fat, thicken them up with a little butter and flour, and put the crust of a French roll in the middle of the dish, pour the mushrooms round it, and serve it up hot. This is a pretty second course dish.

RAGOUT OF MUSHROOMS ANOTHER WAY.

Rub a quart of small mushrooms with a flannel, and wash them clean, put them in a stew-pan with a piece of butter, a little pepper and salt, and a bunch of sweet herbs,—dust in a little flour, set them over the fire for ten minutes, moistening them with some gravy; let them stew till tender, skim off the fat, and serve them up hot for a second course dish.

TO DRESS MUSHROOMS THE ITALIAN WAY.

Take the middling sort of mushrooms, wash them, and pick off the skin, mince six large mushrooms, put all into the stew-pan, with a glass of sweet oil, one clove of garlic, one onion, pepper, salt, and a bunch of sweet herbs; put them over the fire to stew till they are tender, skim off the fat, and take out the herbs; put them into the dish in which you intend to serve them, crumb them over with bread, set them before the fire, or in an oven to brown, and serve them up hot for a second course dish.

TO FORCE MUSHROOMS.

Take out the gills of eight large mushrooms, and

peel off the skins neatly; make some force-meat of the breast of a chicken, some beef marrow, and some crumbs of bread boiled in cream, shred it fine, pound it in a mortar, and season it with pepper, salt, and mace, adding the yolks of two eggs,—mix it well together, and force your mushrooms with it; butter a baking-pan, and lay in your mushrooms with the forced side up, bake them in an oven for fifteen minutes, dish them up with some thickened gravy, and serve them up hot.

MUSHROOMS THE ITALIAN WAY.

Take three pints of small mushrooms very white, cut off the stalks, wash them well, and put them in a stew-pan with the juice of two lemons, a little pepper, half a glass of white wine, and as much sweet oil, with a bunch of sweet herbs; set them on the fire, let them boil for eight minutes, dish them up,—and when cold, serve them up.

MUSHROOMS WITH WHITE SAUCE.

Pick and wash your mushrooms well, put them in a stew-pan with a lump of butter and a bunch of sweet herbs, give them a toss over the fire, dust in a little flour, and moisten them with broth or gravy,—season them with pepper, salt, and nutmeg, and let them simmer for fifteen minutes; take out the sweet herbs, and thicken them up with the yolks of two eggs mixed with a little cream; lay the crust of a French roll in the bottom of your dish, pour the mushrooms on it, and serve them up hot for a side dish.

MORELLS WITH CREAM.

Wash some morells clean in boiling water, cut

them in slices, and put them into a stew-pan with a lump of butter, dust on a little flour, and moisten them with some good gravy; season them with pepper, salt, and nutmeg, and let them stew for fifteen minutes,—add a little parsley shred fine, and thicken them up with the yolks of two eggs and a little cream,—then toast the top of a French roll, cut it round and butter it, lay it in the bottom of your dish, pour the morells over it, and serve them up hot. This is a pretty second course dish.

MORELLS RAGOO'D THE ITALIAN WAY.

Cut off the stalks of some morells, wash them clean in water, cut them in quarters, and put them in a stew-pan with a lump of butter, a little flour, and a bunch of sweet herbs, give them a toss over the fire, and moisten them with a little good gravy and a glass of white wine, and let them stew for fifteen minutes; season them with pepper, salt, and a little juice of lemon (if it is not thick enough, add a little more butter and flour), lay the crust of a French roll in the bottom of your dish, pour the morells on it, and serve it up hot. This is a pretty second course dish.

TO FORCE MORELLS.

Take nine morells, cut off the ends of the stalks, wash the sand off them with boiling water, season them well with pepper, salt, and mace, and stuff them with some good veal force-meat; lay them in a stew-pan sheeted with bacon, and put in a bunch of sweet herbs, an onion stuck with cloves, and some slices of bacon on the top; put to them a pint of good gravy, set them into an oven, or over a stove for three quarters

of an hour, then take out your morells, lay them carefully in your dish, strain your gravy into a stew-pan, skim off the fat, thicken it up with butter and flour, pour it over your morells, and serve them up hot.— This is a genteel second course dish.

RAGOUT OF ASPARAGUS HEADS.

Cut some heads of asparagus in small lengths as far as they are tender, blanch them in some boiling water and drain them, put them in a stew-pan with some gravy and a slice of ham, season them with pepper, salt, and nutmeg, and let them stew gently till tender; take out the ham, and thicken it up with butter and flour, adding a tea-spoonful of vinegar; put your asparagus into a dish, and garnish it with fried bread, and serve it up hot for a second course dish.

A WHITE RAGOUT OF ASPARAGUS HEADS.

Cut and blanch your asparagus as above, put it into a pan with a bit of butter, and fry it a little; dust on a little flour, moisten it with a little broth, and let it stew till tender; season it with pepper, salt, and nutmeg to your taste, add the yolks of two eggs mixed with a little broth, just let it simmer, and put a buttered toast in the bottom of your dish, pour the ragout over it, and serve it up for a second course dish.

TO BOIL ASPARAGUS.

Pick off the leaves almost up to the head, and scrape the white end, wash them quite clean, and tie them up in small bunches, twelve in a bunch; have ready a sauce-pan with hard water and a little salt, and when

it boils, put in your asparagus, which ten or twelve minutes will boil; have ready a slice of bread toasted, dip it in the water the asparagus was boiled in, and lay it in a china dish, with the asparagus on the top of it, in bunches; cut off the strings, pour some melted butter over them, and serve them up hot for a second course dish.

ASPARAGUS THE ITALIAN WAY.

Pick, scrape clean, and boil your asparagus as above, lay it into a china dish when cold, and make a sauce for it as follows:—Mix half a tea-cup full of sweet oil, the same of white wine vinegar, a little juice of lemon, pepper, and salt; pour it over your asparagus, and serve it up cold for a second course or supper dish.

ASPARAGUS PEASE.

Pick off the leaves of some small asparagus, cut them in small round slices (as far as tender) to imitate pease; put them on to boil in a little hard water, and when tender, drain them; put them into a stew-pan with a little cream, a piece of butter and flour, the yolk of an egg mixed with cream, a little pepper, salt, and a bit of sugar (the bigness of a small nutmeg); set it over the fire, stir it all the time with a wooden spoon till it grows thick, put it into a dish, and serve it up hot for a second course dish.

RAGOUT OF STUFFED CUCUMBERS.

Pare six large cucumbers, scoop out the seeds at one end, blanch them in a sauce-pan of boiling water, take them out and season them with pepper, salt, and mace, and stuff them with some veal force-meat and some

slices of ham cut in dice; lay them into a stew-pan, sheeted with some fat bacon, lay in your cucumbers with two or three onions cut in slices, with a slice of veal and ham, put to it some gravy, and set it to stew gently; when tender, take them out, and put them in your dish, strain your liquor, and skim off the fat,—thicken it up with a little butter and flour, squeeze in a little juice of lemon, and serve it up hot. It will be a genteel second course dish.

TO BOIL TRUFFLES.

Clean your truffles with a brush, and wash them clean with water, put them into a sauce-pan that will just hold them, fill them up with half water and half white wine, and a little pepper and salt; let them boil for one hour, then put a folded napkin in a dish, put your truffles in it, and serve them up hot.

TRUFFLES THE ITALIAN WAY.

Pare and cut your truffles in slices, with a mushroom cut, and a bunch of sweet herbs, season them with pepper and salt, put them into a stew-pan with a piece of butter, give them a toss over the fire, moisten them with some gravy, add a glass of Champaign; let it stand for twenty minutes, squeeze in a little juice of lemon, and serve them up hot for a second course.

RAGOUT OF ENDIVE.

Take some of the best white endive, wash it clean, and blanch it in boiling water, squeeze the water from it, and shred it; put it into a stew-pan with some gravy and a slice of ham, let it stew for fifteen minutes, season it with pepper and salt to your taste,

and serve it up hot for a little dish, or under roast mutton or veal.

ANOTHER WAY.

Wash, blanch, and shred your endive as above, put it into a stew-pan with a lump of butter, and season it with a little pepper and salt, and fry it for ten minutes over the fire, stirring it all the time; moisten it with a little broth, just let it simmer, and skim off the fat, add the yolks of two eggs mixed with a little cream, just let it simmer, and serve it up hot for a little dish, or under larded collops or veal cutlets.

TO BOIL ARTICHOKEs.

Take six middle-sized artichokes, not too old, break off the stalks, draw out the strings from the bottoms, cut a bit off the top of the leaves, put them in water, wash them well, boil them in hard water till the leaves will come off easily; take them up carefully, and let them drain upon a sieve, dish them up, and serve them up hot with some melted butter in a boat.

TO FRY ARTICHOKEs.

Cut six artichokes into eight pieces each, take out the chokes and inside leaves, leaving on two outside leaves, wash them clean, lay them on a sieve to drain, and make a batter for them as follows:—Take a little flour, one egg, a spoonful of vinegar, and a little small beer, temper it up to a nice smooth batter, but not too thin. Dip your artichokes in it, and fry them in hog's lard of a nice light brown; dish them up with some gravy and butter and a spoonful of vinegar in a boat, and serve them up hot for a second course dish.

ANOTHER WAY.

Boil ten artichokes, take off the leaves and chokes, put them in an earthen dish, sprinkle them with a little vinegar, pepper, salt, and an onion sliced; let them lie for two hours to give them a flavour, then take them from the onions, and wipe them dry: make a batter for them of one egg, a little flour, a spoonful of oil, and a little small beer; let your batter be stiff, dip in your artichokes, and fry them in hot hog's lard, or butter, -- let them be crisp and of a nice brown; dish them up with some gravy and butter, and a little juice of lemon under them, or in a boat, and serve them up hot.

ARTICHOKES THE ITALIAN WAY.

Take six artichokes, cut off a little of the top of the leaves, boil them till they are tender, take out the choke, and leave on all the outside leaves; take a little parsley, green onions, and sweet herbs shred fine, with a little pepper and salt; just give it a tofs over the fire, and put to it a little good gravy, a spoonful of vinegar, and a little juice of lemon; put in your artichokes, let them simmer for a few minutes to give them a good flavour, take them carefully out with a slice, lay them in your dish, pour the sauce over them, and serve them up hot for a second course.

TO STEW PEASE.

Take a quart of pease, put them into a stew-pan with an onion and some cabbage lettuce shred, a few pepper-corns, a blade or two of mace, and a bunch of sweet herbs; set it on a slow fire to stew, moisten it with a little boiling water, and let it stew till tender, --

add a little pepper and salt to your taste, with a little gravy, and a piece of butter and flour to thicken it,—give them a tofs, put them in your dish with some slices of bacon fried and put round them, and serve them up hot for a side dish.

ANOTHER WAY.

Take a quart of young pease, wash them, and put them in a stew-pan with some butter, two cabbage lettices cut small, two onions, with a bunch of sweet herbs; set them on the fire, and give them a tofs, adding to them one pint of water and a piece of lump sugar; let them stew till they are tender, add a little gravy and the yolks of two eggs mixed with a little cream, with pepper and salt to your taste,—let it simmer, but not boil, put them into your dish, and serve them up hot for a second course.

TO PRESERVE GREEN PEASE TO KEEP ALL THE YEAR.

Take some green pease, not too young nor too old, shell them, put them into a stew-pan with some butter, and a little pepper and salt, give them a tofs now and then for ten minutes, put to them some hard water, and let them boil for five minutes, adding to them a bit of lump sugar; take them off, and put them into wide-mouthed bottles while they are warm, let them swim in their liquor, pour over some clarified butter to keep them down, cork them close down, cut off the top of the cork, and rosin them. When you use them, draw the cork, take off the butter, strain them from the liquor, and set on some hard water; when it boils, put them in with a sprig of mint, boil them till

they are tender, put them into a stew-pan with a piece of butter, give them a tofs over the fire, and ferve them up hot.

TO PRESERVE GREEN PEASE ANOTHER WAY.

Pluck your peafe when the weather is dry, fhell them, and put them in dry wide-mouthed bottles, cork them clofe, and wax them over, tie them clofe down with a bladder, and keep them in a cool, dry place.

ANOTHER WAY.

Shell a quantity of nice green peafe, give them a boil in a fmall quantity of hard water, pound the peafe fhells in a mortar, and put to it the liquor the peafe were boiled in, ftrain it through a fieve into a stew-pan, fqueeze what juice you can from the fhells, fet it on the fire to boil, with a handful of falt and a piece of fugar,—fill your bottles with peafe, and pour in your liquor; when cold, pour over them fome clarified butter or rinded fuet, cork them tight down, rofin them over, cover them with a bladder and leather, and keep them in a dry, cool place. When you ufe them, boil them in hard water, with a fprig of mint; when boiled, tofs them up with a lump of butter and flour, and ferve them up hot.

TO PRESERVE KIDNEY-BEANS.

Let your kidney-beans be gathered quite dry, lay in the bottom of a ftone jar fome falt, then a layer of beans and falt alternately, till your jar is full; put on them a piece of thin flate to keep them down, cover them with a piece of bladder and leather, tie them tight down, and keep them in a cool, dry place.—

When you intend to use them, put them in water for twenty-four hours to take out the salt, cut them small, boil them, and serve them up.

TO PRESERVE ARTICHOKE THROUGHOUT
THE YEAR.

Take four dozen of artichokes, cut off the leaves, boil them till you can take out the chokes, put them into a stew-pan with some clean water as you do them, —when you have done them all, set your stew-pan upon the fire, with a large handful of salt, a little vinegar, the juice of a lemon, and some beef suet; let it boil for ten minutes, and let your brine be pretty salt, put them into a jar that will just hold them, with a piece of slate to keep them down; put in the liquor, pour over them some rinded mutton suet, tie them close down with a bladder and some leather, and keep them in a cool, dry place. When you use them, soak them in warm water for twenty hours.

TO DRY ARTICHOKE BOTTOMS.

Pare off the leaves of a quantity of artichokes, boil them till you can take out the chokes, then string them with a pack-thread and a needle, hang them in a kitchen to dry, or in a slow oven. When you would use them, soak them all night in warm water, then boil them, and serve them up hot with gravy and butter, and a little juice of lemon; or as directed in the receipts.

TO SCOLLOP POTATOES.

Boil your potatoes, peel them, beat them fine with some good cream and a lump of butter, pepper and

salt to your taste; butter your scollop shells, put in your potatoes, smooth them with a spoon, and score them in dice, lay slices of butter on the top, set them in a tin oven to brown before the fire; when done, put them in a dish, and serve them up hot.

TO FRICASSEE POTATOES.

Pare twelve potatoes very round and neat, make a little hole in the middle of each of them, set them to boil in a little milk and water, but do not let them break; when done, put them in a china dish, and pour over them half a pint of thick cream simmered up with a little butter and flour, and the yolks of two eggs, white pepper and salt to your taste; serve them up hot for supper.

TO FRY POTATOES.

Pare as many potatoes as will make a dish, cut them in the shape of hearts or diamonds not too thick, fry them in mutton dripping of a nice brown, and dish them up neatly.

ENTRY OF WINDSOR BEANS.

Boil three pints of Windsor beans in hard water till tender, drain them on a sieve, and take off the skins; put them in a stew-pan with a lump of butter, strew on them a little flour and a little pepper and salt, stir them over the fire for five minutes, put to them a little broth, the yolk of an egg mixed with a little cream, and a little parsley shred fine,—set them over the fire to simmer, but not boil, shaking them all the time; put them in your dish, garnish them with slices of bacon broiled, and serve them up hot for a side dish.

ENTRY OF KIDNEY BEANS.

Take off the strings of your kidney beans, cut them in small long slices, boil them in hard water and salt till tender, drain them, put them into a stew-pan with a piece of butter and flour, and pepper and salt to your taste; give them a toss over the fire, and when quite hot, serve them up for a second course.

CAULIFLOWER WITH GRAVY.

Wash your cauliflowers clean, boil them till near tender, put them into a stew-pan with some good gravy, a little pepper and salt, and a tea-spoonful of vinegar; let it simmer for a few minutes, add a piece of butter and flour, give it a shake over the stove; when it simmers, put it in your dish, and serve it up hot for a side dish.

You may may serve broccoli the same way.

TO DRESS CARDOONS.

Cut your cardoons three inches long, set them on to boil in some hard water, with a piece of suet, a little vinegar, and a slice of lemon; let them boil till tender; take them out and pick off the strings and skins, put them into a stew-pan with some white gravy and a slice of ham and veal; let them stew half an hour, then take out the veal and ham, adding a lump of butter and flour, with pepper and salt to your taste, and a tea-cup full of cream; let them just simmer, and serve them up hot.—You may leave out the cream for a change.

SPINAGE AND CREAM.

Pick some spinage and wash it clean, set it to boil

EGGS THE PRUSSIAN WAY.

Take a small, deep dish, put into it six ounces of butter, and make it hot over a stove, break in eight eggs, and strew over them some crumbs of bread, and put them into an oven to brown; when done, pour some thickened gravy round them, and serve them up hot.

EGGS AND CELLERY.

Take five heads of cellery, the whitest you can get, boil them in water with a little flour and a bit of suet, to make them white; when they are tender, take them out and drain them, cut them in slices, and put them into a stew-pan with two tea-cups full of gravy, a lump of butter and flour, half a tea-spoonful of vinegar, and a little pepper and salt; let it simmer for fifteen minutes; stirring it all the time, put it into your dish, with some poached eggs over it, and serve it up hot.

EGGS WITH LETTICE.

Boil six cabbage lettices in water for ten minutes, take them up and drain them, put them in a stew-pan with a piece of butter, pepper, salt, and sweet herbs, and let it simmer slowly for ten minutes,—add to them a little broth or gravy, dust in a little flour, take off the fat, let it simmer a little, and put it in your dish; have ready the eggs fried in butter, pare them neatly, and lay them over your lettice.

EGGS AND CREAM.

Boil ten eggs hard, take the yolks, pound them in a mortar with a piece of sugar the bigness of a large

nutmeg, and a little nutmeg grated,—add the yolks of three eggs to bind them, make them up with some flour into small balls the size of a nutmeg,—then put half a pint of cream into a stew-pan, with a piece of butter and flour; let it boil for five minutes, stirring it all the time, put in your eggs, with as much sugar as will sweeten it to your taste, let them simmer for four minutes, keep tossing them, pour them in your dish, and serve them up hot for a second course.

TO MARINATE EGGS.

Poach some eggs in boiling water, pare them neatly, lay them in the dish in which you intend to serve them, and make a sauce for them as follows:—Put a little water in a stew-pan, with a little gravy, a tea-spoonful of vinegar, pepper and salt, and the yolks of two eggs,—stir it over the fire till it begins to thicken (but let it not boil) and pour it over your eggs; when it is cold, put some sprigs of cold parsley and rosemary over them, and serve them up for a second course.

TO FRICASSEE EGGS.

Boil your eggs pretty hard, cut them in round slices, lay them in your dish, and make a sauce for them as follows:—Put some white gravy in a stew-pan, with a slice of ham, two or three blades of mace, a tea-spoonful of vinegar,—add a little butter and flour; set it over the fire to boil for ten minutes, then add a tea-cup full of cream, mixed with the yolks of two eggs; let it simmer, pour it over your eggs, and serve it up hot.

TO MAKE MUSHROOM POWDER.

Peel some of the thickest large buttons you can get, cut off the root end, but do not wash them, spread them thin on pewter dishes, and set them in a slow oven to dry; let them continue in the oven till they will powder, then beat them in a marble mortar, and sift them through a fine sieve with a little mace, nutmeg, and cloves pounded, and a little Cayenne pepper; bottle it, and keep it in a dry place.

ANOTHER WAY.

Take one pound of mushroom buttons, set them in the oven to dry on pewter dishes,—take half a pound of morells and half a pound of truffles, and set them to dry in the oven also; when they will powder, beat them in a mortar together, and sift them through a fine sieve, add to it a little Cayenne pepper, put it in bottles, and keep it in a dry place for use. This powder may be used in fish sauce, pies, and all sorts of ragouts.

OBSERVATIONS ON PIES AND TARTS.

All pies require a quick oven. Raised pies require to be made the night before they are baked, or they will fall in the oven: you must put very little gravy in them, or it will force out, or crack the sides of the pie; but you must warm your gravy, and pour it in when they come from the oven.—Puff-paste requires

a quickish oven, but not too hot, or it will burn it,—and in a slow oven it will not rise, but become sad.—Tarts that are iced require a slow oven, as they are generally made of sugar paste: if you put them in a quick oven, it will brown them before they are half baked; but the best way is to bake those tarts first, then ice them, and put them into the oven for fifteen minutes to dry the icing,—then you will get it of a good colour; but if you ice them before they are baked, the icing will be too brown.

TO MAKE FORCE-MEAT BALLS.

Take half a pound of veal off the leg, chop it fine, add half a pound of beef suet, some parsley and thyme, a little sweet marjoram,—chop them all very fine by themselves, then mix them together with some pepper, salt, mace, nutmeg, a few crumbs of bread, and three eggs, leaving out two whites; make them into balls, not big, and fry them in butter of a light brown.

TO MAKE PUFF-PASTE.

Take a pound of flour, make a hole in the middle, break in one egg, add two ounces of butter and as much water as will make it into a paste; roll it out, and lay on it fourteen ounces of butter, and dust on a little flour; wrap it up, and roll it out gradually,—wrap it up again, and let it lie a little,—then roll it out for use as your receipts direct.

LIGHT PASTE.

Make a pound of flour into paste with cold water, then roll it thin out, and lay on it twelve ounces of butter, dust on it some flour, wrap it up, and roll it up

gradually that the butter may mix,—then dust on some flour, and wrap it up again; then roll it out for use as your receipts direct, for tarts, cheese-cakes, pudding dishes, &c.

COLD PASTE FOR ALL SORTS OF DISHED PIES.

Take two pounds of flour, make a hole in the middle, put in one pound of butter and a little water,—make it into a paste, but do not work it much, then roll it out, dust on some flour, wrap it up again, and roll it out for use.

ANOTHER WAY.

Rub six ounces of butter into two pounds of flour, add to it one egg, and as much water as will make it into paste; roll it out, lay on it fifteen ounces of butter, with a little flour, and roll it out twice for use.

TO MAKE CROCAN'T PASTE.

Take one pound of flour and three ounces of loaf sugar beaten, make a hole in the middle, put in one spoonful of rose water, and as many yolks of eggs as will make it into a stiff paste; put it into a mortar and beat it for half an hour, then roll it out thin, butter your crocant pans, and lay it on; cut it in diamonds or flowers, or in what form you please, bake it in a slow oven, and serve it up over sweet-meats. This paste may be made into several ornaments for a second course; as mushrooms, artichokes, baskets, oval and round, hen and chickens, &c.

TO MAKE SUGAR PASTE FOR TARTS.

Rub six ounces of butter into one pound of flour,

with two ounces of sugar, two yolks of eggs, and a little water or milk; make it into a paste, roll it pretty thin, and sheet your tarts with it; when they are made, bake them in a slow oven,—when done, ice them over the top as follows:—Beat the white of an egg a little, do it over the top with a pastry-brush, dust on a little fine sugar, then sprinkle on a little water, dust on a little more sugar, set it in the oven for a quarter of an hour to dry, and it will look like ice.

HOT PASTE FOR A GOOSE PIE.

Take sixteen pounds of fine flour, make a hole in the middle, then put four pounds and a half of butter in a sauce-pan, with two quarts of water and one pound of rinded suet, set it on the fire to boil, then put it into your flour, and make it into a stiff paste; let it cool a little, then use it as your receipts direct.

HOT PASTE FOR ALL SORTS OF RAISED PIES.

Make a hole in the middle of two pounds of flour, boil half a pound of butter in a little water, pour it into your flour, make it into a stiff paste, let it cool a little, and then raise your pies.

TARTLETS.

Sheet some small pitty-patty pans with light paste, put in a little sweet-meat of different sorts, cross them over the top in diamonds with small rolls of paste, or in pretty sprigs or flowers; bake them in a good oven to raise the paste,—when done, dust on some fine sugar, and glaze them with a red hot fire shovel, and serve them up hot for a side or corner dish in a second course, or for supper.

= AN OPEN TART.

Put a bottle of crane-berries into a preserving-pan, with half a pound of fine Lisbon sugar, boil them for twenty minutes, and set them to cool; then sheet your baking-pan with light paste, not-very thick, nor must it be thin; then put in your crane-berries, and nick it neatly round the edge; then cut out some bars of paste with a pair of jiggging-irons, cross your tart each way in small diamonds, and put a bar of paste round the side of your tart, to hide the ends of the cross bars; sprinkle on some sugar, bake it in a good oven, then take it out of the baking-pan, and put it into a china dish.

= PUIS DE MORE.

Cut ten pieces of puff-paste, pare them in the form of half a large heart, and cut one piece round; score them round the top with a pen-knife a little from the edge, wash them over with an egg, and bake them in a quick oven to raise the paste; when done, put them in a dish, with the narrow points in the middle and the round piece on the top; put down the middle of each piece of paste with your thumb, and lay a little sweet-meat of different sorts on each piece (it will look very pretty if neatly made), and serve it up in a second course. You may cut them in diamonds or half moons.

= ANOTHER WAY.

Cut some puff-paste one inch and a half square, put a piece of sweet-meat on the top, raise the edge up a little round it, cross it over with one small roll each way, then bake them in a good oven to raise the paste,

and serve them up for a side or corner dish in a second course.

ANOTHER WAY.

Roll some fine puff-paste pretty thin, cut it round the size of a china plate; roll out some more paste, and cut another round one inch smaller than the first; roll out more paste, and cut three rounds, each round one inch smaller than the other; scallop them round the edges, put them on tins, wash them over with eggs, and bake them for fifteen minutes; when done, lay the largest in the dish, spread over it some currant jelly, and then the next size on the top, and spread over it some rasp-jams, and then the next size, and spread on it some apricot marmalet,—and so on till the five rounds are on, one above another, and serve it up for the middle of a second course.

RASPBERRY PUFFS.

Roll out some puff-paste, cut it in pieces three inches square, put on a little rasp-jam; wet it round the edges, and close up the one half over the other, do it over with egg, and bake them of a nice brown, (seven are enough for a dish), and serve them up for a second course, or for supper.

A SNAIL'S HOUSE.

Roll out some light paste one yard and a half in length and three inches broad, wet the sides of the paste with a little water, put in it some currant jelly or rasp jam, close it well together to keep in the sweet-meat, and let it be long and round like a sausage; butter a sheet of paper and lay it on a tin, turn the

roll of paste round it in the form of a snail's house, do it over with beaten eggs, strew it over with fine sugar, put a piece of buttered paper round it to keep it in the form you put it in, and bake it of a nice brown; when done, glaze it with a salamander, put it carefully in a dish, with some currant jelly round it, and serve it up for the middle of a second course, or for supper.

A GREEN CODLING PIE.

Take twelve green codlings, put them into a brass pan with as much hard water as will cover them, with vine leaves under and over, and add a bit of allum; cover them close down that no steam may get out, and set them over a slow fire; when they are soft, take them up, and peel off the skin, and return them into the same water with the vine leaves; hang them over a slow fire at twelve inches distance, till they are green, then take them out of the water, and put them into a deep dish, with as much loaf sugar as will sweeten it; lid it with puff-paste, and bake it. When it comes from the oven, take off the lid, cut it in pieces like sippets, and stick them round the inside of the pie, with the points upwards,—then pour over your codlings a good custard made thus:—Boil a pint of cream with a stick of cinnamon, and let it stand till cold, add the yolks of four eggs well beaten, and as much sugar as will sweeten it; set it on the fire, keep stirring it all the time till it grows thick (taking care not to let it boil, or it will curdle), then pour it over your pie,—and when cold serve it up for a second course.

MINCE PIE MEAT.

Boil a fresh beef tongue two hours, and skin it,—

when it is cold mince it very fine ; to one pound of this meat put one pound and a half of beef suet shred very fine, two pounds of currants washed very clean, one pound of raisins stoned and chopt a little, six apples chopt very fine, and as much sugar as will sweeten it to your taste,—add one pound of citron and orange peel, a quarter of an ounce of cinnamon, cloves, and mace ; mix it all well together, with one gill of brandy and one pint of sweet wine, put it close down in a mug, and cover it over with paper. When you want to use it, sheet your pans with light paste, fill them up with the above meat, and a spoonful of red wine ; cover the pies, and bake them twenty minutes. When you want to use your meat, put a spoon down to the bottom, and take an equal quantity from the bottom with the top, for the juice generally settles to the bottom.

MINCE PIE MEAT WITH APPLES.

Pare, core, and chop very fine one pound and a half of apples, one pound and a half of beef suet, two pounds of currants washed clean and dried, and one pound and a half of loaf sugar sifted ; cut small half a pound of orange and citron peel, a quarter of an ounce of cinnamon, eight cloves, one nutmeg, and a quarter of a pint of French brandy ; mix it all well together, put it close down in a pot, and keep it for use.

A CHICKEN PIE IN JULY.

Clean and pick three chickens, cut them in pieces as you do for a fricassée, season them with pepper, salt, and mace ; have ready a coffin neatly made of hot paste, put in the chickens with a little broth.

ornament it, and set it in the oven to bake for two hours. While it is baking, get ready half a pint of green pease, boil them tender,—boil half a pint of cream for ten minutes, then throw in the pease with a piece of butter and flour, a little salt and nutmeg; let it simmer five minutes, then raise up the lid of the pie and pour it in, add a little juice of lemon, and serve it up.

You may make a rabbit pie in the same manner as above.

A CHICKEN PIE.

Clean and pick three chickens, cut them in pieces, season them with pepper, salt, and mace; sheet your dish with light paste, lay in the chickens with a little force-meat, a little butter and gravy, close it up, and bake it an hour and a half.

ANOTHER WAY.

Take two chickens, let them be drawn and made clean, cut them in pieces, season them with pepper, salt, and mace; raise a neat coffin for it, lay in the chickens with a pound of ham cut in slices, and some butter; close it up, and bake it two hours. You may serve it up either hot or cold: if you serve it up hot, put in half a pint of gravy; if cold, pour in half a pound of clarified butter.

CALF'S HEAD PIE.

Take a calf's head with the skin on, scald it, take the hair clean off it, split and wash it, and boil it till tender; cut the meat clean off the bone as big as a walnut, put it into a stew-pan with one quart of gravy, half an anchovy, two glasses of Madeira wine, a little Cayenne, beaten mace, and cloves, a dozen force-meat

balls, and a little soy or catsup; let it simmer for half an hour, put to it a piece of butter and flour, squeeze in a little lemon juice; have ready a deep dish sheeted with light paste, put in as many of the bones of the calf's head as will fill it, and a little broth or water to save your dish; lid it with light paste, and mark it neatly round the edges, bake it in a sharp oven till the paste is enough; take it out, and cut the lid round within the rim of your dish, take out the bones, and let your hash be quite hot and well seasoned with pepper and salt; put your hash in the dish, lay the lid on it, and serve it up hot. This is a genteel dish for a first course.

VEAL PIE.

Cut some slices off a fillet of veal, hack them with the back of a knife, wash them over with the yolk of an egg, let them be all of a size, season them with pepper, salt, nutmegs, thyme, and parsley shred, crumb them with bread, and roll them up like little collars; sheet your dish with light paste, lay in your veal with the yolk of an egg between every roll; break on the top a quarter of a pound of butter, add to it a little broth or gravy, and dust on a little flour, lid it, and bake it in a sharp oven for three quarters of an hour, or more if it is a large one; then make a sauce for it as follows:—Boil a few asparagus heads tender, put them in a stew-pan with a little gravy, a few pickled mushrooms and force-meat balls; let it simmer for fifteen minutes, raise up the lid of your pie, and pour it in.

A VEAL PIE ANOTHER WAY.

Cut the best end of a neck of veal into steaks, season them with pepper, salt, mace, and nutmeg, a little

parsley, thyme, and three mushrooms; sheet your dish with light paste, lay in your steaks with some butter on the top, dust on a little flour, and put in a little broth,—close up your pie, ornament it, bake it one hour and a half in a quick oven; when done, raise up the lid, put in some good gravy, and serve it up hot for a first-course.

A SWEET VEAL PIE.

Cut the best end of a neck of veal into steaks, season it with pepper, salt, and mace, sheet your dish with light paste, lay in your steaks, with half a pound of currants washed clean, and a few jar raisins stoned; lay six ounces of butter on the top, a little citron and orange peel, cover it over with light paste, bake and ornament it. When it comes from the oven, put in half a pint of white gravy and a glass of white wine. One hour and a half will bake it.

A RAISED SWEET PIE.

Cut the best end off a neck of veal, season it as above, have ready a coffin made of hot paste, lay in your steaks, with a quarter of a pound of currants washed clean, a quarter of a pound of jar raisins stoned, a good slice of butter, and half a pint of veal gravy; cover it up, and ornament it,—bind it round with paper to keep it from falling, bake it two hours, and serve it up either hot or cold.

A PIE OF LARDED COLLOPS.

Take some slices off a leg of veal, and lard them neatly in rows, season them with pepper, salt, and mace, sheet your dish with light paste, lay in your

collops, with the udder of veal cut in slices and laid round them; put some butter on the top, and a little gravy in it, close it up, ornament it, then bake it for one hour and a half. When done, raise up the lid, put in some cullis or gravy, and serve it up for a corner dish in a first course.

EEL PIE.

Skin, gut, and clean your eels well, cut them in pieces the length of your finger, season them with pepper, salt, and mace; sheet your dish with light paste, lay in your eels, with some butter, one anchovy, one glass of Madeira wine, and a little good gravy; close it up, and one hour will bake it in a quick oven.

HARE PIE.

Cut your hare in little pieces, season it with mace, nutmeg, pepper, and salt; sheet your dish with paste, lay in the hare with half a pound of butter, one glass of Port wine, and a little gravy; close it up, and bake it two hours.

A RABBIT PIE.

Cut two rabbits in pieces, season them with pepper, salt, and mace, roll out a sheet of paste, put it in your dish, lay in the rabbits, with a little gravy, butter, and a few bars of bacon on the top; close it up, ornament it, and bake it one hour and a half. Take it out of the baking-pan, and put it on a china dish; cut a hole in the top, and pour in half a pint of cullis, with two handfuls of asparagus pease boiled tender,—give the pie a shake to mix the sauce, and serve it up for the first course.

You may make chicken pie the same way.

A GOOSE PIE.

Take a goose, a turkey, a fowl, a duck, and a hare, and bone them, season them with pepper, salt, mace, cloves, nutmeg, and a little saltpetre; let them lie for two nights, then make ready some good hot paste, raise a coffin for them neatly, lay in a cold boiled tongue, with all the above things, one in another, with a goose over all the rest; put in one pound of butter, close up your pie, ornament it neatly, and bake it for four hours in a soaking hot oven: when done, clarify a pound of butter and pour it in at the top. Serve it up cold.

A GIBLET PIE.

Kill your goose, save the blood in a basin, stir in a tea-cup full of oat-meal, and as much grated white bread, a little pepper, salt, and nutmeg, half a pound of beef suet shred very fine, with a little dried mint, penny-royal, thyme, and sweet marjoram, mixed all well together, with the yolks of two eggs and a tea-cup full of cream; then have ready the skin of the neck of the goose made very clean, fill it with the pudding, lay it in a deep dish sheeted with light paste, with your giblets seasoned with pepper and salt; lay some butter on the top of them, add half a pint of gravy, close up your pie, and bake it two hours.

A MUTTON PIE.

Cut the best end of a neck or loin of mutton into chops, season them with pepper, salt, a little parsley and thyme; sheet your dish with light paste, lay in your chops with a little broth, close it up, and bake it one hour and a half; when done, put in some gravy, and serve it up hot for a first course.

A LOBSTER PIE.

Take two boiled lobsters, pick out the meat as whole as you can, season it with pepper, salt, and mace; sheet a dish with puff-paste, lay in your lobsters, with twenty large oysters, and a gill of shrimps picked and washed clean, a few crumbs of bread, and six ounces of butter; make a force-meat of ten oysters, a little suet, two anchovies shred fine, and a few crumbs of bread, mix it well together with a little pepper and salt, and the yolks of two eggs; make them into a dozen balls, and put them into the pie, with the oyster liquor and half a pint of gravy; cover it, ornament it, and bake it three quarters of an hour, -- then serve it up hot for a side or corner dish in a first course.

A TURBOT PIE.

Take some cold boiled turbot, cut it in slices three inches long and two inches broad, season it with pepper, salt, and nutmeg, two mushrooms, parsley and thyme shred fine; sheet a dish with light paste, lay in your fish with six ounces of butter and a little gravy, cover it up, ornament it, and bake it three quarters of an hour. Make a force-meat of ten oysters, a few shrimps, and some crumbs of bread, season it with pepper, salt, and mace, chop it fine, and mix it with the yolks of two eggs; make it into balls, and fry them brown in butter, put them in a stew-pan with some gravy, the tail of a lobster cut in dice, one anchovy, a little catsup and lemon juice, thicken it up with a piccc of butter and flour; let it just boil. When the pie is baked, take off the lid, pour in the sauce, and serve it up hot for a first course.

CALF'S FEET PIE.

Boil three calf's feet till they are tender, take out the bones, cut them in little pieces as big as half a crown, season them with mace and cloves, a little pepper and salt; sheet your dish with light paste, lay in your meat with a quarter of a pound of jar raisins stoned, a quarter of a pound of currants washed, a gill of red wine, a little suet shred, and some orange and citron peel; close in your dish, and bake it one hour. When done, pour in a little gravy at the top, and serve it up hot for a first course.

CALF'S FEET PIE ANOTHER WAY.

Boil two calf's feet till tender, take out the bones and chop them very fine, add half a pound of beef suet shred fine, half a pound of currants, half a pound of raisins stoned, some sugar and spice, a little red wine, and some orange peel,—mix all well together; sheet your dish with light paste, put in the meat, close it up, ornament it, and bake it one hour in a quick oven.

A RAISED BEEF STEAK PIE.

Beat six rump steaks very well with the rolling-pin, season them with pepper and salt, and three shallots chopt fine; have ready a raised coffin of paste that will just hold them, lay in your steaks, with a quarter of a pound of butter on the top, and half a pint of gravy; close it up, ornament it, bake it two hours, and serve it up for the middle of the table in a first course.

A FRENCH PIE.

Take a breast or a neck of lamb, cut it in pieces

about the bigness of a crown piece, season it with mace, a little pepper and salt; sheet your dish with paste, lay in the lamb with a few oysters, some cock's stones and combs, and a piece of butter, then close it up, and bake it one hour and a half. Take it out, cut a hole in the top, put in half a pint of cullis, with force-meat balls and made eggs stewed in it, and serve it up for a first course.

A PIGEON PIE.

Pick, draw, and singe six pigeons, season them with pepper and salt, chop the livers with a little fat bacon, thyme, and parsley, put a piece into every pigeon, lay them into a dish sheeted with light paste, with half a dozen hard yolks of eggs, six artichoke bottoms boiled tender, and six ounces of butter; sprinkle on a little flour, add some gravy, close up the pie, and bake it one hour and a half.

A PEREGOE PIE.

Pick four pheasants clean, draw them, tuck in their legs as for boiling, season them with cloves, mace, nutmeg, black pepper, and salt: stew one dozen of truffles for two hours; while they are cooling, make a coffin of hot paste, put in your pheasants and truffles with two pounds of butter, one pound and a half of veal force-meat, and a few thin slices of bacon over the top of your pheasants; close up your pie, ornament it neatly, do it over with egg, and bake it three hours; when it comes from the oven, put in a pound of clarified butter, and serve it up cold.

A TURKEY PIE.

Raise a coffin neatly of hot paste, bone your turkey,

season it with savoury spices, add one pound of ham cut in slices, and a little force-meat, a little gravy, and half a pound of butter; close up the pie, ornament it, and set it in the oven, where two hours will bake it.

ANOTHER WAY.

Raise a coffin for it as above, and cut your turkey up as for eating, season it with pepper, salt, mace, cloves, and nutmeg; lay it in the coffin with some slices of ham and a pound of butter, close it up, ornament it neatly, bake it two hours and a half, and serve it up cold.

VENISON PASTY.

Bone a side of venison, cut it into square pieces, put it into a stew-pan with a little gravy, let it stew for one hour, and set it to cool; sheet your pasty-pan with paste made with half the weight of butter as flour, season your venison pretty high with pepper and salt, then put it into your pasty-pan, put some butter on the top, and dust a little flour on it; roll out your paste, cover it, ornament it, bake it two hours and a half, pour some gravy into it, and serve it up hot.

PETTY PATTIES BESH A-MELL.

Half roast a fowl, and when it is cold cut it in small dice or in fillets, then put it in a stew-pan; take a pint of cream, boil it till it grows thick, put in a little butter and flour, with pepper and salt to your taste; put in your fowl, make it quite hot, add a little juice of lemon,—sheet your patty-pans with puff-paste, and put a bit of meat in them to make a hole; cover them,

do them over with eggs, and bake them. When they are done, take out the meat and put it in your fowls, then serve them up hot for a corner dish in a first course.

PETTY PATTIES OF OYSTERS.

Open thirty large oysters, put them into a stew-pan, let them simmer; strain your liquor into a bason, wash your oysters; and put them to their liquor; season them with a little pepper, salt, and nutmeg, a little parsley and thyme chopt fine; sheet your patty-pans with puff-paste, put in your oysters with a bit of butter, and a few crumbs of bread on the top, and a little of the liquor; bake them, and serve them up hot,—or you may lid them with light paste, leaving out the bread.

PETTY PATTIES OF VEAL AND FOWL.

Raise five very small petty patties with hot paste oval, mark them round the top inside and out, put some force-meat at the bottom, bake them; have ready a stew-pan with some gravy, take a little of the inside of a cold loin of veal, and the breast of a cold roast fowl, shred it small, put it in your stew-pan, let it simmer, season it with white pepper, salt, and mace; raise up the force-meat, and put in your veal and fowl, lay the force-meat on the top, bake some pieces of paste across a pepper-box to look like handles, stick them across your patties, and they will look like baskets.

PETTY PATTIES FRIED.

Chop six ounces of a leg of veal very fine, put it into a stew-pan with three ounces of butter, a few

crumbs of bread, and a little of the fat of the leg of veal cut in dice, a little thyme and parsley, pepper and salt,—mix it all well together, set your pan over the stove for twelve minutes, stirring it all the time, and pour it into a dish to cool; have ready some light paste rolled out, and cut in pieces about the bigness of a crown, or two inches square; lay a little of the meat on the top, wet the edge round, and lay on a lid, turning up the edges to keep in the gravy; fry them in a pan full of hog's lard of a nice light brown, and serve them up hot.

ANOTHER WAY.

Cut a cold roast fowl into small fillets, put it into a stew-pan with a little white gravy, thicken it up with a little butter and flour; have ready some hot paste, roll it out the bigness of your hand, put a spoonful of your fowl in, and close it up exactly in the form of a pear, with an eye at one end and a stalk at the other; tie them round with a piece of thread to keep them from opening, fry them in hog's lard of a fine light brown, and serve them up hot. Six will make a pretty side dish for a first course.

PETTY PATTIES OF HOUSE LAMB.

Take the best end of a neck of lamb, cut it in steaks, trim them neatly, season them with pepper, salt, mace, parsley, and thyme shred fine; make as much hot paste as will make eight; form your paste like a ball, put the end of your rolling-pin on the paste, and work up the paste in the form of your rolling-pin, three inches high and two inches wide, then slit it off the pin. When the eight are thus formed, put in a lamb steak with a piece of butter and a spoonful of gravy;

close them neatly up, do them over with egg, and bake them half an hour. When they come from the oven, put in a spoonful of gravy, with a mushroom chopt amongst it; or mix a tea-cup full of white gravy, and a tea-cup full of cream, thicken it up with a little butter and flour, squeeze in a little juice of lemon, and put in a spoonful of this to make a change.

PETTY PATTIES OF VEAL.

Take half a pound of a leg of veal, half fat and half lean, cut it into small pieces the bigness of a shilling, and flat them with a cleaver, put them into a stew-pan with a piece of butter as big as a walnut, a little parsley, thyme, pepper, salt, and mace,—set it for some minutes over the fire, stirring it all the time, then set it on a plate to cool; sheet your patty-pans with puff-paste, lay in your veal, one slice of fat and another of lean, till they are full,—then lid them, wash them over with egg, and bake them twenty minutes; take them out, put in a spoonful of gravy, and serve them up hot. This is a genteel first course dish at a small expense.

You may make mutton patties the same way.

PETTY PATTIES OF SOAL OR TURBOT.

Take cold soal or turbot, cut it in fillets half an inch long and very small; make a best-a-mell sauce, the same that is for the petty-patties of fowl; sheet your patty-pans with light paste, put in a piece of meat to make a hole, bake them, and take out the meat; warm up your fish in the sauce with a little pepper and salt, and a little juice of lemon, fill your petty patties with it, and serve them up hot for a corner dish.

OBSERVATIONS ON PUDDINGS.

White pot, bread, and custard puddings require a moderate oven; lemon, almond, and orange puddings should have a quicker oven, to raise the paste.—When you boil a pudding, let your cloth be very clean, dip it in boiling water, rub on it a little butter, and dust on some flour: if you boil it in a bason, butter it, and tie a cloth over it; keep your pot constantly boiling, with plenty of water. When your pudding is enough, take it out, dip it in cold water, take off the cloth, put your dish over it, and turn it carefully out.—If boiled in a cloth, put it in a sieve that will just hold it, untie the cloth, turn it back, lay a dish on your sieve, and turn your pudding into it, taking the sieve and cloth carefully off.

TO MAKE BLACK PUDDINGS.

Put a quarter of a peck of groats into a pot with some new milk, and let them stew till tender; when cold, add a little grated bread and three pounds of beef suet chopt, one nutmeg, pepper, salt, and mace; season them with thyme, sweet marjoram, or mint, rubbed or chopt very fine,—add two quarts of swine or beef blood, mix it all well together; then take the guts and fill them (but be sure the guts are well cleaned), tie them in links, and boil them very carefully. Let them not be too full, or they will burst in boiling.

BLACK PUDDINGS ANOTHER WAY.

Take some cut groats (commonly called chimins),

put them into a clean mug, and pour on them some boiling milk; let them soak all night, then strain on them some swine's blood,—add some of the leaf of the hog, or some suet cut in small square dice; season it with pepper, salt, mace, and nutmeg, some thyme, mint, and penny-royal, all rubbed or chopt fine, mix it all well together with the yolks of two eggs; let your guts be very clean, fill them (but not too full), tie them up in links, and prick them, put a little straw into the bottom of your pot, and a dish over it, and when it boils put in your puddings; let them boil twenty minutes, pricking them several times to keep them from bursting; take them up, lay them on some straw, and keep them in a cool, dry place. When you use them, boil them in a little water, broil them crisp on a gridiron, serve them up hot, and eat them with melted butter and mustard.

HUNTING PUDDING.

Take half a pound of flour and half a pound of grated bread, half a pound of suet shred, half a pound of currants, a quarter of a pound of jar raisins stoned, four eggs, and as much milk as will make it into a stiff batter,—then a little orange and lemon peel, a little nutmeg, salt, and brandy; mix it all together, then flour your cloth, put it into the pot, boil it four hours, and serve it up hot for a first course.

QUAKING PUDDING.

Take one pint of cream, the yolks of eight eggs, the whites of three, four spoonfuls of fine flour, a little nutmeg, and as much sugar as will sweeten it; put it in a cloth, boil it three quarters of an hour, then serve it up with melted butter and sweet wine.

CALF'S FEET PUDDING.

Boil two calf's feet tender, chop them very fine, add six ounces of grated bread, boil a pint of milk and pour on it, add half a pound of beef suet chopt fine, six eggs, half a pound of currants, a little fine spice, a few almonds sliced, a little orange and citron peel, one glass of sweet wine, and as much sugar as will sweeten it; butter your dish, put it in, and bake it an hour.

WHITE PUDDINGS IN SKINS.

Blanch one pound of rice in boiling water, drain it upon a sieve, put it into one quart of new milk, and boil it till it is soft,—add to it one pound of clean washed currants, one pound of beef marrow or hog's lard cut very fine, five eggs, a little mace and cinnamon pounded, and a little salt; mix them all well together, fill your skins lightly, and boil them half an hour very slowly. When you use them, broil them on a gridiron.

ANOTHER WAY.

Take a quart of crumbs of bread, pour on it one quart of new milk and a quart of cream, the yolks of ten eggs, six ounces of beef suet shred, three ounces of butter melted, with half a pound of currants washed and dried; season it with salt, cinnamon, mace, and nutmeg, sweeten it to your taste, add a little preserved lemon and orange peel, and mix it all well together; let the guts be very clean, fill them (but not quite full) tie them up in small links, prick them with a needle to keep them from bursting; let them boil slowly for a quarter of an hour, take them out, and lay them on some clean straw to cool. When you

use them, boil them a few minutes, lay them on a gridiron to brown and crisp, and serve them up hot.

A SAGO PUDDING.

Pour one quart of boiling water on four ounces of sago, close it down for ten minutes and wash it quite clean, put it into a sauce-pan with some milk, boil it till it is soft and thick, add to it half a pint of cream, a little brandy, eight eggs (leaving out the whites of three), as much sugar as will sweeten it, with a little grated nutmeg to your taste; sheet your dish with light paste, put in your pudding, with a quarter of a pound of butter sliced and laid on the top: bake it forty minutes. When baked, grate some sugar over it, and serve it up with white wine sauce.

A YORKSHIRE PUDDING TO BAKE UNDER VEAL OR MUTTON.

Beat up six eggs with three table spoonfuls of fine flour, a little salt, a quart of new milk, and a little nutmeg,—mix it all together; butter your dripping-pan and put it in,—when it is brown, cut it in square pieces, and turn it over to brown on the other side, then serve it up on a dish, with a slice of butter on a plate.

ALMOND PUDDING.

Blanch six ounces of almonds, beat them fine in a mortar, add to them half a pound of butter, half a pound of sugar, a little brandy and sweet wine, the rind of one lemon grated, two tea-cups full of thick cream, a little nutmeg grated, and eight eggs, (leaving out the whites of four); mix it well together, sheet your dish with light paste, put it in, and bake it three quarters of an hour; then serve it up for a second course, garnished with slices of orange.

TANSY PUDDING BAKED.

Take half a pound of grated bread, one quart of cream or new milk, boil it, and pour it upon the bread; cover it close down, add to it eight eggs (leaving out the whites of four), a few almonds sliced, —green it with spinage juice, add four spoonfuls of tansy juice, as much sugar as will sweeten it, one glass of brandy, six ounces of butter, and a little nutmeg; butter some writing paper, lay it in a mould or dish, put in your pudding, and bake it three quarters of an hour; when done, turn it into your dish, and garnish it with slices of orange.

TANSY PUDDING BOILED.

Grate six Naples biscuits and three ounces of crumbs of bread, put to them one pint of boiling cream; when it is cold, put in the yolks of five eggs, two spoonfuls of tansy juice, and as much spinage juice as will green it, adding a little nutmeg and a glass of brandy; butter a cloth or a bason, tie it up tight, boil it three quarters of an hour; take it up, put it into a sieve that will just hold it, let it stand for ten minutes, turn it into a dish, and serve it up.

WHITE POT PUDDING.

Cut half a pound of biscuit cake into thin slices, and lay it in a china dish, boil a quart of cream, with a few coriander seeds, a little cinnamon, and lemon peel, —take it off and let it cool, add seven eggs, as much sugar as will sweeten it, with a little nutmeg, then strain it into the dish: three quarters of an hour will bake it. You may garnish the brim of the dish with light paste, if you chuse it.

COMMON RICE PUDDING.

Boil half a pound of rice in a quart of water for ten minutes, drain the water clean from it, and put to it one quart of new milk, a bit of the rind of a lemon, and a stick of cinnamon; let it boil till the rice is quite tender, take it off, and stir in a quarter of a pound of butter, a quarter of a pound of loaf sugar, half a pint of cream, and five eggs,—mix it all well together, and grate in a little nutmeg; butter your dish, and put it in. Three quarters of an hour will bake it.

GROUND RICE PUDDING.

Boil one quart of new milk with half a pint of cream, stir in six ounces of ground rice, let it boil a little, stirring it all the time; put in a quarter of a pound of loaf sugar, six ounces of butter, a little nutmeg, and five eggs well beaten; butter your dish, and put it in. Half an hour will bake it.

BOILED RICE PUDDING.

Boil five ounces of rice till it is tender, put it on a sieve to drain, and pound it fine in a mortar with the yolks of five eggs, a quarter of a pound of butter, and a quarter of a pound of sugar,—grate the rind of half a lemon, a bit of nutmeg, one spoonful of flour, and a little salt; mix it all well together, and add half a pound of currants made clean,—butter a cloth, put in the pudding, and tie it tight; boil it three quarters of an hour, dish it, and serve it up with white wine sauce.

CARROT PUDDING.

Rasp seven ounces of raw carrot, put to it half a

pound of grated bread, pour on it one pint of boiling cream, a little cinnamon and nutmeg, a little brandy, and the yolks of seven eggs,—beat it all well together, with six ounces of butter, and sweeten it to your taste; garnish the dish with light paste, put in the pudding, and bake it three quarters of an hour.

POTATOE PUDDING.

Boil six large potatoes,—when tender, peel and bruise them fine, grate in two penny Naples biscuits, a little mace and nutmeg, some sugar, six eggs, six ounces of butter, and the juice of one orange; mix it all well together, put it into a dish sheeted with light paste, bake it, and serve it up with grated sugar.

PLAIN BREAD PUDDING.

Grate half a pound of soft bread, boil a pint of milk, and pour on it, let it stand half an hour, add four eggs, a little nutmeg, sugar, and a little brandy; beat it well together, put it into a cloth, and boil it one hour.

NEW COLLEGE PUDDING.

Grate one pound of bread, and add half a pound of currants washed and dried, a quarter of a pound of jar raisins stoned and sliced, a quarter of a pound of almonds blanched and sliced, a little mace and nutmeg, half a pound of marrow or suet chopt fine, half a pint of cream, a little sweet wine or brandy, seven eggs, as much sugar as will sweeten it, and some candied orange or lemon peel,—mix it all well together; butter a dozen petty patty-pans, fill them with the pudding, and bake them half an hour; turn them ou

upon a dish, grate some sugar on them, garnish the dish with some slices of orange, and serve them up hot.

CUSTARD PUDDING.

Take one pint of cream, and mix it with six eggs well beaten, two spoonfuls of flour, half a nutmeg grated, a little salt and sugar to your taste; butter a cloth, and put it in when the water boils,—let it boil half an hour, and serve it up with melted butter for sauce, and sweet wine.

MARROW PUDDING BOILED.

Pour one pint of boiling cream on the crumbs of a penny loaf, shred three quarters of a pound of beef marrow very thin, add five eggs well beaten, a glass of brandy, sugar and nutmeg to your taste, a quarter of a pound of citron and orange peel, half a pound of currants washed clean, and a quarter of a pound of jar raisins stoned; put it in a cloth, tie it up tight, and boil it one hour and a half; garnish it with slices of orange, and serve it up with melted butter and white wine.

MARROW PUDDING BAKED.

Boil a quart of cream with a stick of cinnamon, one quarter of a nutmeg, and a blade of mace, then mix it with eight eggs well beaten, a little salt, sack, and orange-flower water, strain it, put to it six Naples biscuits grated, half a pound of currants washed clean, two ounces of jar raisins stoned, and the marrow of two large bones; mix it all well together, put it in a stew-pan, stir it over the fire till it grows thick, then, put it into a dish garnished with light

paste, laying on the top some pippin paste knots (green, red, and yellow), with some slices of lemon and citron peel: three quarters of an hour will bake it. Serve it up with sweet wine sauce.

MARROW PUDDING IN SKINS.

Blanch one quarter of a pound of almonds, pound them in a mortar, put them into a bason with the crumbs of a penny loaf, pour on it one pint of boiling cream, and let it cool,—add the yolks of four eggs and the whites of two, with a little sugar and nutmeg to your taste, and the marrow of two bones chopt fine; mix it all well together with half a pound of currants washed clean; make your skins very clean, (do not fill them quite full, as they will swell), and boil them gently for half an hour.

ORANGE PUDDING BAKED.

Pare four Seville oranges, boil the parings till they are tender, then pound them in a mortar till fine,—add half a pound of butter, half a pound of lump sugar sifted fine, eight eggs (leaving out the whites of four), a little brandy, the juice of the four oranges, a little nutmeg, and three Naples biscuits grated; sheet your dish with light paste, put in your pudding, and bake it one hour.

ORANGE PUDDING BOILED.

Take half a pound of grated bread, pour on it one pint of boiled cream or milk, let it stand a little, add to it the rind of three Seville oranges boiled tender, and pounded in a mortar,—add the juice of two oranges, the yolks of six eggs, a little brandy, nutmeg,

and sugar to your taste; mix it well together, then butter a cloth to put it in, and boil it three quarters of an hour; when done, take it out, dip it in cold water, put it in a sieve, turn it out carefully into a dish, and make a sauce as follows:—Put a little thick melted butter into a stew-pan, add to it the juice of one orange, a little sweet wine and sugar; let it just boil, then pour it over the pudding, and serve it up hot.

LEMON PUDDING.

Grate the rind of four lemons, put it into a bowl, strain to it the juice, add three quarters of a pound of butter, three quarters of a pound of lump sugar, the yolks of ten eggs, and the whites of five; mix it all well together, with a little nutmeg and a tea-cup full of brandy,—sheet a dish with light paste, put in the pudding, and bake it three quarters of an hour.

ANOTHER WAY.

Take eight eggs (leaving out four whites), two ounces of almonds blanched and pounded, half a pound of butter, the juice and rinds of three lemons, a little grated bread, or three penny Naples biscuits, a little brandy and sweet wine, and a little spice; mix it together with as much sugar as will sweeten it, sheet your dish with light paste, put it in, and bake it three quarters of an hour.

A STAFFORDSHIRE PUDDING.

Boil one quart of cream or new milk, with a stick of cinnamon, a few coriander seeds, and a little lemon peel; set it to cool, add the yolks of seven eggs, and the whites of four; sweeten it with sugar: have

ready your dish sheeted with light paste round the edge; lay in a layer of bread, a little marrow or suet, with a few currants, and so till your dish is nigh full; then strain the cream and eggs on the top of it, and bake it three quarters of an hour.

BISCUIT PUDDING.

Grate half a pound of biscuit cake, pour on it one pint of boiling cream; when it is cold, add to it the yolks of six eggs, a little brandy, and half a nutmeg grated; mix it, then butter a cloth or bason, put it in, tie it up tight, and boil it three quarters of an hour; when done, dish it up, garnish it with currant-jelly, and serve it up with wine sauce in a boat.

A HAMLET.

Take eight eggs, beat them, season them with pepper, salt, thyme, shallot, parsley and nutmeg, a little good gravy, a little ham chopt fine, a quarter of a pound of butter broke in pieces; put a piece of butter in a pan, put in your hamlet, and fry it, but not too much: when done, put it into a dish, with a little good gravy and butter, and serve it up for a second course.

APPLE FRITTERS.

Pare the apples, quarter them, and cut out the cores; make a batter of small beer and two eggs, and thicken it with flour; dip in your apples, fry them in hog's lard of a nice brown colour; lay them nicely in a dish, strew some sugar on them, glaze them with a salamander, and serve them up for a second course.

CLARY FRITTERS.

Beat up four eggs with four spoonfuls of flour, half a pint of cream, and a little rose-water; take eight clary leaves, dip them in the batter, and fry them in butter of a nice light brown: the remainder of the batter you must mix with eight clary leaves shred fine, put it in a frying-pan, and fry it of a nice light brown; put it in a dish, garnish it with the eight clary leaves you fried first, and some slices of orange, strew some sugar over the top, and serve it up hot. This is a pretty dish for a second course, or for supper.

APRICOT FRITTERS.

Take eight dried apricots, make a batter for them with three spoonfuls of flour and a little small beer; mix it well, let it be pretty thick, put in your apricots, and mix them with the batter; fry them in hog's lard of a nice brown, and quite crisp, drain them on a sieve, put them on a china dish, and sift some fine sugar over them. They are a pretty second course dish.

PLUMB FRITTERS.

Grate the crumbs of a penny loaf, pour on it a pint of boiling cream, let it stand to cool, add the yolks of six eggs, four ounces of sugar, half a pound of currants washed clean, a little nutmeg grated, and a spoonful of brandy; mix it well together, and fry them in hog's lard, — one spoonful is enough for a fritter. When fried, drain them on a sieve, dish them up as above, and strew some sugar over them for a second course.

TANSY PANCAKES.

Put a pint of cream into a bowl, add eight spoonfuls of flour, six eggs, two spoonfuls of sugar, two spoonfuls of tansy, as much spinage juice as will green it, with a little grated nutmeg; mix it well together, fry them in butter in a small frying-pan, put them in a dish with sugar over them, and serve them up for a second course.

CREAM PANCAKES.

Boil a pint of cream for five minutes, with a stick of cinnamon, a few coriander seeds, and two ounces of sugar; let it cool, mix in it seven table spoonfuls of fine flour, and six eggs beaten; strain it through a hair sieve, and stir in it two ounces of melted butter, a little nutmeg grated, and a little salt; then put a piece of butter into a small frying-pan; when it is hot, put in a tea cup full of batter, fry them of a nice brown without turning, as they are very tender, and apt to break; turn a faucer within a china dish, and put your pancakes on it, sift on some fine sugar, garnish them with slices of orange, and serve them up for a second course.

BATTER PANCAKES.

Mix a quart of milk with sixteen spoonfuls of fine flour, and six eggs beaten, add a little salt and nutmeg grated; let it be well mixed, then put a little hog's lard into a frying-pan, make it hot, put in a little of the batter, and fry it on both sides. Serve them up with sugar over them.

BENNETS.

To half a pint of water add some lemon peel and a

piece of cinnamon; boil them for ten minutes, then take the bigness of a walnut of butter and three spoonfuls of flour, boil and stir it well over the fire; take it off and let it cool, put in a little salt and the yolks of four eggs; beat them well together, put a good deal of fat into a frying-pan, and when it is hot, drop them in with a tea-spoon as big as a large nutmeg; fry them very gradually, that they may have time to rise, —take them out (when they are brown), strew them over with fine sugar, and glaze them with a salamander. You may put sweetmeats in them, if you chuse. They are proper for a second course, or for supper.

MILLET PUDDING.

Boil four ounces of millet in little more than a pint of milk for three quarters of an hour, put it in a bason, add a quarter of a pound of butter, a little nutmeg and sugar, a glass of brandy, four eggs (leaving out two whites); mix all well together, butter your dish, put it in, and bake it an hour in a moderate oven.

SEMOLIMA PUDDING.

Boil a pint of milk, stir into it three ounces of semolina, let it simmer six minutes, stirring it all the time; put it into a bason, add a piece of butter, a glass of brandy, four eggs (leaving out two whites), nutmeg and sugar to your taste, a little rind of lemon grated; mix it all well together, butter your dish, and bake it in a moderate oven three quarters of an hour.

OBSERVATIONS ON CAKES.

When you make any kind of cakes, have all your ingredients ready before you begin: let your eggs be well beaten.—The cakes that are to have butter, beat it up to a cream with the sugar, then put in the ingredients as the receipts direct. Lay in your cake-pan five or six double of paper, butter it well, put in your cake, and bake it in a hot oven; when it is a light brown, cover it over with two sheets of paper, stopping the oven close up to soak it. Spanish, Portugal, and queen cakes, and macaroons, require but a slow oven.—When you make icing for a cake, you must put some gum-dragon into rose water the night before you want it, that it may dissolve: it makes the icing white and thick, and stick better on the cake.

TO MAKE WAFERS.

Take half a pint of cream and three table spoonfuls of flour, a little orange flour water, a little nutmeg grated, a little rind of lemon rasped, and a quarter of a pound of fine sugar; stir it well together, make your wafer irons hot over a charcoal stove, put as much batter as will cover your irons, keep them turning round till they are baked, roll them in the form of a funnel, one end small, the other wide. They are proper for a desert, but are often used to tea.

MACAROONS.

Put one pound of blanched Jordan almonds into cold water to cool, then dry them in a cloth; put

them into a mortar, beat them fine with a little rose water, to keep them from oiling; take the rind of one lemon rasped and chopt very fine, and the white of three eggs beat up to a froth, with one pound of fine sugar; mix them all together, drop them upon wafer paper, sift a little fine sugar on the top, then put them into a slow oven to bake.

DROPPED BISCUITS.

Take six eggs (leaving out two whites), whisk them well, put in eleven ounces of fine sugar pounded, eleven ounces of flour (a little at a time), the rind of a lemon grated and shred fine, one ounce of carraway seed bruised; beat them from the beginning one hour, drop them on a wafer paper the size of a crown piece, dust on a little sugar, and bake them in a moderate oven, but not too slow.—You may make long biscuits of them, leaving out the carraway seeds.

ITALIAN BISCUITS.

Take nine eggs, beat the whites to a froth, then put in the yolks, and beat them, add a pound and a half of fine sugar beaten and sifted, and a pound and a half of fine flour, putting a little in at a time, till it is all in; beat it well for one hour, drop it on wafer paper, with a few carraway comfits on the top; dust on a little sugar, and bake them in a good oven,—for if it is slow, they will run.

SPONGE BISCUITS.

Beat the yolks of eleven eggs, with a pound and a half of fine sugar, for three quarters of an hour; then whisk up the whites to a fine light froth, put them together, and whisk them well with thirteen ounces of flour,

and the rind of a lemon grated; then put them into long biscuit pans, sift some sugar on the top of them, and bake them in a midling hot oven for fifteen minutes.

BISCUIT CAKES.

Whisk the whites of ten eggs to a light froth, put in the yolks, and beat them a little, then add a pound of double refined sugar beaten and sifted; beat it well together for twenty minutes, then add three quarters of a pound of flour, the rind of one lemon, rasped and chopt, and a little rose-water; beat it together for a quarter of an hour, and bake it in a quick oven.

RATAFIA CAKES.

Take a quarter of a pound of sweet almonds, and a quarter of a pound of bitter almonds, blanch and beat them fine in a mortar with rose-water, to keep them from oiling; add half a pound of fine loaf-sugar beaten and sifted, and the whites of two eggs beaten to a little froth; mix it well together, put it into a preserving pan, set it over a moderate fire, stirring it quick one way till it is scalding hot; take it off, let it cool, then roll it into small cakes, the size of half a crown, lay them on wafer paper, sift some fine sugar on them, and bake them in a slow oven.

RATAFIA DROPS.

Take one pound of sweet almonds, and six ounces of bitter almonds, blanch and beat them fine in a mortar, with the white of one egg, and a little rose-water; add to it one pound and three quarters of fine sugar sifted, and the whites of four eggs beaten to a froth, mix it well together, drop them on wafer paper

the size of a nutmeg, sift a little sugar over them, and bake them in a slow oven.

SPANISH CAKES.

Put a pound of fine flour into a bowl, add to it half a pound of loaf sugar pounded, and half a pound of butter, rub it well together, then add half a pound of currants washed and dried, the yolks of five eggs, and whites of three, with some cinnamon, mace, and nutmeg pounded; mix it lightly with a wooden spoon, flour a tin, and drop it on in little cakes, then bake them in a moderate oven for twenty minutes. They are very pretty for tea, and will keep a long time in a dry place.

PORTUGAL CAKES.

Put a pound of flour into a bowl, with ten ounces of butter, and ten ounces of loaf-sugar pounded, rub it till it is like grated bread; add some cinnamon, mace, and nutmeg, half a pound of citron peel cut very small, two ounces of carraway comfits, and three quarters of a pound of currants washed and dried, with two ounces of almonds blanched and cut in slices; mix them well together with the yolks of six eggs and the whites of three, adding a little brandy; then drop them on buttered tins, the size of a crown piece,—bake them in a slow oven for fifteen minutes; beat a little white of an egg, do them over with it, and sift on a little fine sugar,—set them in the oven to dry, and serve them up with tea or wine. They are very nice, and much better liked than macaroons.

SHREWSBURY CAKES.

Beat six ounces of butter to a cream, put to it six

ounces of loaf-sugar, and ten ounces of flour, with one egg, and half an ounce of carraway feeds; mix all well together, let it stand a little to grow stiff, then roll it out in thin cakes the size of a crown piece, put them on tins, and bake them in a slow oven.

SHREWSBURY CAKES ANOTHER WAY.

Take a pound of butter, one pound of double refined sugar sifted fine, put to it a little mace, and four eggs, beat them all well together till they are light and look curdy,—mix in it two pounds of fine flour; let it stand two hours to grow stiff, roll it out in little cakes, put them on tins, and bake them in a slow oven.

TUNBRIDGE WAFER CAKES.

Rub a quarter of a pound of butter into a pint of flour,—add three ounces of moist sugar, and a few carraway feeds; wet it with a little new milk, make them pretty stiff, roll them out into small thin cakes, and bake them on tins in a slow oven.

RICE CAKE.

Take fourteen eggs, (leaving out six whites) beat the whites to a light froth,—then beat the yolks for half an hour, with ten ounces of loaf-sugar beaten and sifted fine; put in half a pound of rice flour sifted through a hair sieve; add a little brandy, and the rind of one lemon grated; put in the whites with a little grated nutmeg,—beat them all well together, put it in a cake pan, and bake it in a quick oven for three quarters of an hour.

QUEEN CAKES.

Take one pound of butter, three quarters of a pound of sugar beaten and sifted, put it down before the fire to warm, then beat it for half an hour; put in one pound of fine flour, eight eggs well whisked, a nutmeg and cinnamon beaten, a few almonds shred, and one pound of currants; mix it well together,—butter some small pans and put it in, with a bit of lemon and orange peel on the top, and a little sugar dusted on them, then bake them fifteen minutes in a moderate oven. You may make them without currants if you chuse.

WHITE FRUIT CAKE.

Put a pound of loaf-sugar beaten and sifted into a bowl, add to it one pound and a half of butter, beat it well, put to it ten eggs, a pound and a half of flour, two pounds of currants washed and picked, half a pound of almonds blanched and shred, half a pound of orange and lemon peel, a little brandy and spice; beat it all well together, butter the cake-pan, put it in, and bake it two hours in a soaking oven.

SEED CAKE.

To one pound of loaf-sugar beaten and sifted, add a pound and a half of butter, beat it half an hour; put to it one pound and a half of flour, and twelve eggs well whisked; beat them together with two ounces of carraway seeds; butter your cake-pan, put it in, and bake it in a soaking oven one hour and a half, or more, if not enough.

RICH PLUMB CAKE.

Put one pound and a quarter of butter into a bowl, with three quarters of a pound of loaf-sugar beaten and sifted; beat it for half an hour, then add a pound of fine flour, twelve eggs well whisked, (leaving out four whites); beat it well together, with a pound and a half of currants, half a pound of jar raisins stoned and sliced, half a pound of almonds blanched and sliced, one pound of citron, lemon, and orange peel, a little fine spice, and a little brandy, or cinnamon water; mix it all well together; butter your cake-pan, put it in, and bake it two hours in a good soaking oven. When done take it out and ice it.

ICING FOR A PLUMB CAKE.

Beat a pound and a half of treble refined sugar, sift it through a fine sieve, and put it into a bowl, with the whites of five eggs well whisked, a bit of gum-dragon (half the size of a nutmeg) dissolved in rose-water; whisk it an hour, till it grows white and thick, —if it is thin it will run off the cake. When the cake is baked, take it out of the pan, and put it on a tin; then spread on half of the icing with a knife, dry it in the oven,—take it out and spread on the other half, then dry it as before. This will make it look much whiter than laying it on at once.

A PLUMB CAKE.

Take three pounds and a half of flour, one pound of butter, and one pound of sugar,—rub them well together; add half a pint of warm cream, half a pint of thick yeast, a quarter of a pint of brandy, a little

cinnamon, mace, and nutmeg, and four eggs; mix it all well together; add two pounds and a half of currants, one pound of raisins stoned, one pound of lemon and orange peel, and half a pound of almonds sliced; mix it all well together, then set it down before the fire to raise; paper and butter the hoop, put in the cake, and bake it three hours in a soaking oven.

RICH PLUMB CAKE.

Put three pounds of butter into a bowl, beat it to a cream,—put to it one pound and a half of loaf-sugar beaten and sifted; beat it a little, then add to it twenty-four eggs well beaten, three pounds of flour, a little cinnamon, mace, and nutmeg, three pounds of currants washed and dried, one pound and a half of almonds blanched and sliced, and one pound of jar raisins stoned and sliced; beat them all well together, with a quarter of a pint of brandy, three quarters of a pound of citron peel,—orange and lemon peel, of each one pound; mix them all well together; tie three sheets of paper round the bottom of the hoop, butter it well, put in the cake, and bake it three hours in a soaking oven. When done, take it out, and ice it.

RICH FRUIT CAKE.

Take thirty ounces of butter, eighteen ounces of loaf-sugar pounded, beat it well together for half an hour; add fourteen eggs, leaving out four whites, let them be well beaten,—put three spoonfuls of thick yeast, one pound and a half of flour, two pounds and a quarter of currants, three quarters of a pound of almonds sliced, half a pound of citron, a quarter of lemon peel, the same of orange, a quarter of an ounce

of cinnamon, mace, and nutmeg, and a quarter of a pint of brandy; beat it all well together for a quarter of an hour; put two doubles of paper in the bottom of the cake-pan, and one round the sides,—butter it well, put in your cake, and bake it two hours in a soaking oven. When done, take it out, and ice it.

BATH CAKES.

Take two pounds and a half of flour, rub into it three quarters of a pound of fresh butter, and half a pound of sugar; rub it till it is like grated bread; add three quarters of a pound of currants washed and dried, grate into it half a rice of ginger, half a nutmeg, three eggs beaten, half a pint of thick ale yeast, and four spoonfuls of sack; then make a hole in the middle of the flour, put in the yeast and eggs, and as much warm milk as will make it into a light paste; make it into eighteen little cakes, put them on tins, set them into a warm place to rise, wash them over with egg, strew them over with carraway comfits, and bake them in a quick oven for half an hour.

GOOD WIGS.

Rub ten ounces of butter, and ten ounces of sugar into three pounds and a half of flour, till it is like grated bread,—adding to it a little nutmeg, and a few carraway seeds; make a hole in the middle, and put in half a pint of thick ale yeast, three eggs, and as much warm milk as will make it into a light paste; roll it out, and make it into eighteen wigs; set them on tins, a little distance from the fire (for one hour), to rise, then bake them in a quick oven.

GINGERBREAD CAKES, OR NUTS.

Take three pounds and a half of flour, three ounces of rice ginger beaten and sifted, three ounces of caraway seeds bruised, and three quarters of a pound of sugar; mix them well together, make a hole in the middle, melt three quarters of a pound of butter in a sauce-pan, put to it three pounds and a half of treacle; let it be just warm, put it into your flour with four eggs,—beat it well for half an hour with a wooden-spoon, then put into it half a pound of lemon and orange peel; butter the cake-pan, put it in, and bake it in a soaking oven two hours and a half. You may let it stand to cool, then make it into nuts, and bake them on tins.

LUN'S CAKE.

Rub four ounces of butter into one quart of fine flour; add a little yeast, three eggs, and as much warm milk as will make it into a light paste; set it before the fire to rise for one hour; put it into an earthen pot to bake; when done cut it in round slices, butter it, and serve it up hot for breakfast.

FRENCH BREAD.

Beat two eggs with a little salt, put them into half a pint of thick ale yeast, which has been in water over night to take off the bitter; have ready three pounds of fine flour, make a hole in the middle of it,—melt one ounce of butter in a little milk,—put your yeast into the flour, with as much milk as will make it soft and light; cover it over, and set it before the fire to rise for two hours, then make them up into little rolls or bricks as you chuse; when they are baked, rasp off

the outside. These rolls are generally used hot at breakfast, or to put into soup.

LEMON CHEESE CAKES.

Grate the rinds of two lemons into a bowl, and squeeze in the juice; add six ounces of butter and six ounces of sugar, the yolks of six eggs, a little brandy, fine spice, and two ounces of almonds beaten fine; mix it well together, sheet your cake-pans with light paste, put it in, and bake them for fifteen minutes in a moderate oven.

ALMOND CHEESE CAKES.

Blanch a quarter of a pound of almonds, and beat them,—add six eggs, leaving out two whites, some lemon skin grated, a little brandy and spice, seven ounces of butter, and as much lump sugar as will sweeten it; mix it well, then sheet the pans with light paste, put it in, and bake them for fifteen minutes.

LITTLE ALMOND CAKES.

Blanch one pound of almonds in boiling water, beat them in a mortar with a little rose water; when they are fine, add to them half a pound of double refined sugar, two eggs, two spoonfuls of flour, half the rind of a lemon chopt fine, beat them all well together; butter little pans, put them in, dust over them some fine sugar, bake them of a nice brown, and keep them in a dry place.

OBSERVATIONS ON POTTING AND COLLARING.

Every thing for potting must be well seasoned, covered with butter, and tied down with paper; bake it till tender, take it out of the butter, lay it on a dish to cool. If it is beef, veal, or hare, you must pick the strings and sinews from it before you shred or pound it, or it will not look well. Lobster, trout, char, pigeons, and wild fowls must be put whole into the pot, and well seasoned, and covered over with clarified butter. When you collar any thing, roll it up tight, bind it close, and boil it till tender: when it is cold, put it into a pickle made of salt and water (with the cloth on) for three days; then boil fresh pickle, take off the cloth, and lay it in.

TO MAKE SALMAGUNDY.

Take a piece of cold roast veal, the breast of a turkey, pheasant, and partridge, and cold ham; shred each sort by itself,—turn a plate down on a china dish, and lay each sort by itself in rows with two onions and two apples shred; wash six anchovies, take out the bones, curl them, and put them on the top, and a piece of cellery stuck in the middle; garnish them with shalot, pickled cucumbers, and mushrooms, and eat it with oil and vinegar.

TO POT SALMON.

Take the skin off two pounds of salmon, season it with pepper, salt, mace, and cloves; add a little salt-petre pounded, put it in a pot with a pound of butter

over it, and bake it; when it is baked, pick the bones out, and shred it, add a little of the butter it was baked in, and put it down in a pot, and cover it with the butter in which it was baked.

TO COLLAR SALMON.

Take a piece out of the middle of the salmon, split it down the back, take out the bone and guts, scrape off the scales, and wash it very clean; put it in a dish with half an ounce of saltpetre, rub it well, or season it with pepper, salt, mace, and cloves beat; let it lie all night, then spread a little fennel, parsley, and thyme, put it on your salmon, and roll it tight in a cloth, and tie it at each end, and the middle; boil it slowly in half water and half vinegar for one hour, take it out, and tie it tight at each end, when cold put it into the pickle it was boiled in, and serve it up cold.

TO POT LOBSTER.

Boil four lobsters fifteen minutes, take out the meat as whole as you can, season it with pepper, salt, mace, and nutmeg; put it into a pot with a pound of butter over it, and some of the spawn pounded, to colour the butter; tie a paper over the pot, and bake it half an hour, then take out the meat, and put it close down in your potting pot; when it is cold, take the butter in which they were baked clean from the gravy, warm it, and pour it over the lobster:—if this is not enough, clarify a little more, for it must be covered well with butter.

TO POT LAMPREY.

Skin and gut them very clean, season them with

pepper, salt, mace, and nutmeg; lay them in a pot with some butter, and bake them till tender; take them out, put them in a potting pot, pour the butter over them, and, when cold, cover them with paper.

TO POT EELS.

Skin and gut some large eels, wipe them dry with a cloth, season them with pepper, salt, mace, and nutmeg; put them in a pot with their backs downwards; cover them with butter, tie them down with paper, and bake them three quarters of an hour in a moderate oven; when done, take them carefully out with a slice, lay them in a plate to cool, put them into the pots with their backs downward, and pour over them the butter they were baked in. When you serve them up, dip your pot in hot water, turn them out on a dish, and garnish them with parsley.

TO POT PIGEONS.

Pick, clean, and draw the pigeons, truss them as for boiling, season them with pepper, salt, mace, and cloves; put them in a pot, cover them with butter, tie them down with paper, and bake them till tender; take them out, lay them in a plate to cool, then put them in the potting pots, and pour the butter over them.

TO POT MOOR GAME.

Pick and draw three moor game, make them very clean, tuck in their legs, season them with pepper, salt, mace, cloves, and nutmeg beaten very fine, and mixed well together; make them pretty high with the seasoning, and put them into a mug that will just hold them, with two pounds of butter over them; tie a

paper over the mug, and set it into an oven to bake till they are tender, but not too much done; then take them out of the butter, let them cool, and put each into a potting pot that will just hold them, fill the pots up with the butter in which they were baked,—if it is not enough, clarify some more, and fill them up.

TO POT WOODCOCKS.

When they are clean picked, take out the gizzards, but not the trail (for that is the best); season them with mace, nutmeg, pepper, and salt; lay them in a pot with as much butter as will cover them, bake them three quarters of an hour, then take them out, and put them into pots that will just hold them,—cover them over with the butter in which they were baked; if this is not enough, clarify some more, and fill them up.

TO POT BEEF.

Season three pounds of lean beef with cloves, mace, nutmeg, pepper, and salt; lay it in a mug, with as much butter as will cover it; bake it till it is tender; take it out, chop it very fine, and pound it in a mortar with some of the butter it was baked in; press it close down in the potting pot, and pour the remainder of the butter over it.

TO POT HAM AND FOWL.

Chop a piece of cold boiled ham fine, beat it in a mortar, with some pepper, mace, nutmeg, and a little clarified butter; put a little of it into a glass bowl; then beat fine the breast of a fowl, season it a little as above; then lay some fowl into the glass, then a

a layer of ham, and so on of each alternately till the glass is filled; press it tight down, and pour clarified butter over it.

TO POT HARE.

Care a hare, and cut it up as for eating; take away the head and small bones, season the four legs and the back with pepper, salt, mace, and nutmeg; put them in a pot with a pound of butter over it; tie it down with paper, and bake it in a moderate oven one hour; when done, pick out the bones, shred it fine, pound it in a mortar with some of the butter it was baked in, put it tight down in a pot, and pour some clarified butter over it.

TO POT VENISON.

Bone a piece of venison, season it well with pepper, salt, mace, and nutmeg; put it in a pot, with as much butter as will cover it; tie it over with brown paper, and bake it till tender in a moderate oven; when done, take it out of the gravy, let it cool,—pick out the skins and sinews, shred it fine, and pound it in a mortar; then take the butter clean from the gravy it was baked in, and put amongst it: if it is not high enough seasoned, add more: put it down in a pot, and cover it with clarified butter. Hare is potted the same way.

TO POT MARBLE VEAL.

Cut a piece off a fillet of veal, season it pretty high with pepper, salt, mace, and nutmeg; put it into a pot with some butter over it, and bake it till it is tender; take it out of the gravy, shred it, put it in a mortar with some of the butter it was baked in, and

pound it till it is like a paste; take it out of the mortar, lay it on a plate, then take some boiled tongue or ham, chop it fine, and pound it in a mortar with a little of the butter the veal was baked in: lay some of the veal in the bottom of the pot, and some ham or tongue in lumps over it, then a layer of each till the pot is full; press it down, and cover it with clarified butter. When you serve it up, cut it in slices, and garnish it with parsley.

TO COLLAR A PIG.

Kill your pig, scald it, and take the hair clean off; draw it, split it down the belly, and bone it; season it well with pepper, salt, and beaten mace; lay some ham and tongue in rows, with some yolks of hard eggs, parsley, and sweet herbs between the rows, the same way as in veal; roll it tight up, tie it in a cloth, put it into a pot with some soft water, a bunch of sweet herbs, and a few bay leaves, and let it boil slowly for one hour and a quarter; when done, tie it tight up at each end; when it is cold, put it in a pickle, the same as for brawn, and serve it up in slices.

TO COLLAR A CALF'S HEAD.

Take a calf's head with the skin on, scald off the hair, rip it down the face, take out the bones from the meat, steep it in warm milk and water to make it white, rub it with the white of an egg, and season it with white pepper, salt, mace, and nutmeg; shred some parsley and thyme very fine, lay it all over the head; cut off the ears, lay them on the thin part of the head, roll it up tight, tie it in a cloth, then boil it one hour and a half in soft water and a little milk, to

keep it white; when done, tie it up tight as before. When it is cold, put it in a pickle, the same as for brawn, and serve it up in slices.

TO COLLAR EEL.

Skin and bone a large eel, wash it clean, dry it with a cloth, lay it flat, and season it with pepper, salt, mace, and nutmeg; lay on it a good deal of parsley and sweet herbs shred fine; roll it up, tie it tight in a cloth, put it in a sauce-pan with some water and a little vinegar, a bay leaf, one onion, and the bones of the eel; let it boil slowly for half an hour; take it out, tie the cloth tight, and keep it in the liquor it was boiled in. When you use it, lay it in a dish, with parsley round it: or you may serve it up in slices.

TO COLLAR VEAL.

Bone a breast of veal, lay it flat upon a table, and season it with pepper, salt, mace, and nutmeg; cut some tongue and ham half an inch thick and four inches long, lay them in rows on your veal; shred some parsley, thyme; and sweet marjoram, and lay it between one row, with the yolks of six hard eggs in another row, and so on till you have done the whole; then roll it tight up, and tie it in a clean cloth; put it into a pan with the bones of the veal over it, a little water or broth, one onion, and a bunch of sweet herbs; stop it close down, and let it boil slowly for an hour and a half; when done, take it out, tie it tight at each end, and set it on a dish to cool. You may serve it up whole or in slices, and keep it in pickle, the same as brawn.

TO COLLAR BEEF.

Take the thin part of a flank of beef, rub it well with salt and saltpetre, let it lie for four days,—wash it, and season it well with pepper, mace, cloves, and nutmeg; shred a great deal of thyme, parsley, sweet marjoram, and savoury very fine, lay it on the beef, roll it up tight, and tie it in a cloth; put it in a pot with some water, three bay leaves, one onion, and some black and clove pepper; stop it close down, let it stew for three hours, or more, if not tender; when done, take it out, and tie it tight at each end, lay it on a table, put a weight on it to press it down, and let it lie all night. When you use it, cut it in thin slices, lay it in a dish, and garnish it with parsley.

TO COLLAR A SWINE'S FACE.

Make it clean, and rub it with salt and a little saltpetre; let it lie a week, then boil it tender, take out the bones while it is warm,—have ready two cow's heels boned, put them on the cheek, roll them tight up, put it in a cloth, and boil it one hour; take it out, and tie it tight at each end; lay it on a table, and put a weight on it to press it down. When it is cool, keep it in a pickle the same as brawn, cut it even at each end, and serve it up whole or in slices.

MOCK BRAUN.

Take a piece of the belly part of pork and a cheek, rub it with salt and saltpetre, let it lie for four days, then boil the cheek and take out the bones; bone two ox feet that have been boiled tender, cut the head and them into slices, lay them on the pork, and roll it

tight up; tie it in a cloth, and boil it in soft water for three hours; when it is done, take it out, and tie it tight at each end; set it up on one end, with a trencher and a weight on the other to press it; when it is cold, take off the weight and cloth, bind it round with a fillet, and keep it in pickle as above.

TO MAKE BRAUN.

When it is cut up and boned, put it into cold water for one day and night,—take it out, dry it with a cloth, rub it well with salt and a little saltpetre, and let it lie for eleven days and nights; dip it in warm water, roll it up tight, tie it in a coarse cloth, and boil it in hard water till tender; when done, bind it very tight with filleting; when it is cold, put it in a pickle made as follows:—Boil some water with a handful of chisel, and two handfuls of salt for half an hour, then strain it; when it is quite cold, put in the braun: or you may keep out the chisel, and boil salt and water.

TO SALT TWO LARGE HAMS.

Put two ounces of saltpetre and two ounces of coarse sugar among two pounds of salt; dry it well before a fire, then rub your hams well with it,—the more you rub them the better they will take the salt; lay them in a tub, or a large tray, and put the salt over them that is left after rubbing; let them lie nine days, turn them once in that time, rub on them one pound of salt, and let them lie ten days more; take them out of the pickle, scrape and dry them with a cloth, sprinkle on them a little more salt, and hang them up to dry. Tongues are cured the same way.

TO SALT BACON.

When the pig is cut up, take off the head and the hams, cut off the chine bone, but leave in the spare ribs, as they will keep the bacon from rusting; sprinkle on it two ounces of saltpetre pounded fine; let it lie all night, rub it well with common salt dried before the fire, lay it on a table that the brine may run from it; let it lie for twelve days, then turn it, and rub it well with salt; let it lie ten days more, scrape and dry it with a cloth; sprinkle on a little salt or chissel, and hang it up to dry.

TO MAKE ASPIKE JELLY.

Spread some slices of veal and ham in the bottom of a stew-pan, with a carrot and turnip, and three onions; cover it over, and set it on a slow fire to sweat; when it is brown, add to it three quarts of broth, made as for soup, and three ounces of isinglass,—let it simmer for one hour and a half, strain it through a sieve into a clean stew-pan, skim off the fat,—when it is cold, add to it the whites of five eggs, a spoonful of tarragon vinegar, and the juice of two lemons; set it on the fire to boil, stirring it all the time; let it boil for three minutes, then run it through a jelly bag till fine, and use it as follows.

A FOWL IN ASPIKE JELLY.

Take a bowl that will hold a fowl, pour in a little of the above jelly, and let it stand till cold; cut some carrots, turnips, and girkins in pretty shapcs; lay them on the jelly with some parsley leaves cut in pretty small flowers as you please; pour two spoonfuls of jelly over the shapcs and flowers to fasten them; then

bone a fowl, and stuff it with some veal force-meat, roll it up in a piece of paper, and either roast or bake it; when quite cold, lay it in the bason with the breast downwards, pour some more jelly to it, and let it cool; then fill up the bason with jelly, and let it stand all night to cool: dip the bason in warm water, and turn it out upon the dish. Serve it up for a second course.

A FOWL IN ASPIKE JELLY ANOTHER WAY.

Let your fowl be boned, season it with pepper, salt, and spice, put a pound of veal force-meat into it, sew it up, and set it to stew in some gravy three quarters of an hour; when done, set it on a plate to cool; take a bason or mould that will hold it, put in a little of the jelly,—let it be cold; then cut some little sprigs of amulet, and lay them on the jelly,—put in the fowl with the breast down; pour on some more jelly,—when it is cold and quite stiff, dip your bason in warm water, and turn it out into the dish; garnish it with some coloured jelly, and serve it up for a second course.

VEAL IN ASPIKE JELLY.

Take a pound of a fillet of veal, butter a paper and roll it up; put it in a baking-pan with a little water or gravy under it, and bake it twenty minutes; when done, take off the paper, and set it to cool, then cut it into diamonds or pretty leaves; put some savoury jelly in the bottom of a soup-plate; when it is cold, lay in the veal in a pretty form, and garnish it round the edge with amulets cut in small diamonds, or half ones; pour on some jelly, let it stand till quite stiff then turn it out; put round it a little coloured jelly chopt,

with some curled parsley, and serve it up cold for a second course.

AMULETS FOR ORNAMENTING.

Take three deep halfpenny plates, break into one of them three eggs, beat them, and strain them through a sieve, adding a little cochineal to make them red; then take six eggs, break them, put the whites into one plate, and the yolks into another; beat them and colour the whites with spinnage juice to make them green; let the yolks be of their own colour for yellow; have ready a stew-pan with some boiling water,—fix the plate that it may just touch the water, put a cover over it, and some fire on the cover,—let the stew-pan boil slowly, keeping the fire on the top of the cover; when the eggs are hard, take out the plate, and put in another, and so on, till they are all done. You may cut them into shapes of flowers, &c. for ornamenting, and use them as the receipts direct.

LOBSTER IN SAVOURY JELLY.

Boil a set of calf's feet to a strong stock, strain it into a stew-pan, skim off the fat, add to it two ounces of isinglass dissolved in a pint of boiling water; let it stand till cold,—then add the whites of four eggs, a tea-cup full of tarragon vinegar, the juice of one lemon, and the rind pared very thin; set it on the fire to boil for ten minutes, stirring it all the time with a whisk, then run it through a jelly-bag, till it is fine. Put a little into the pot that you design for a lobster; let it cool; take a small lobster that has been boiled, lay it with the back downward upon the jelly, and ornament each side of the lobster with sprigs of amulet,

some curled parsley, and slices of lemon neatly placed; pour on a little jelly gently to fasten your ornaments; when cold, fill your pot up with jelly, let it stand till cold, and turn it out.

SMELTS IN SAVOURY JELLY.

Make your smelts clean, put them in a stew-pan with some water, a little salt, and two spoonfuls of vinegar; set them on the fire to simmer for fifteen minutes, then take them carefully up and drain them; put some of the above jelly in a deep plate; when it is cold, lay in the smelts, pour some more jelly over them, and (when cold) turn them out.

CRAY-FISH IN SAVOURY JELLY.

Boil six cray-fish in salt and water; when they are cold, take a bowl with a little savoury jelly, set on three cray fish with their backs down; a few sprigs of parsley, some small slices of lemon, and pour on a little jelly, the same as for lobster; let it stand till cold, then lay in the other three cray-fish, and pour in some more jelly; when cold, turn it out, and garnish it with parsley.

PRAWNS IN SAVOURY JELLY.

Put some jelly into a deep plate,—when cold, make a star of amulet, and lay it in the middle of the plate; take some cold boiled prawns, pick off the beards, lay them neatly round the amulet with the backs down; pour on a little jelly; when set, fill up the plate with more jelly; when cold, turn it out.

SOALS IN SAVOURY JELLY.

Take a luge foal, boil it in falt and water,—when cold, cut it out in handsome fillets, lay them neatly into the difh you intend to ferve them in, with fome parfley leaves over them ; mix a little pepper, falt, vinegar, a fhlot fhred, and a tea fpoonful of oil all together, and pour it over the foal ; then take fome jelly that is cold, and with a fpoon place it neatly over the foal, garnifh it with cold parfley, and ferve it up for a fecond courfe.

CHICKENS IN SAVOURY JELLY.

Roaft two fmall chickens ; when they are cold, have ready a little of the jelly in a bafon that will juft hold them ; when it is fet, lay in the chickens with the breafths down, pour in a little jelly, and let it ftand to cool ; then fill up the bafon, let it ftand all night to cool, turn it out, garnifh the difh with fome coloured jelly and parfley, and ferve them up for a fecond courfe.

ANOTHER WAY.

Take two cold roaft chickens, cut them up the fame way as for eating, pick off the fkin, put them in a ftew-pan with a little oil and vinegar, pepper, falt, and fhlot fhred fine, give them a tofs in the pan to mix them well ; put the two breafths in the middle of the difh, placing the legs and wings neatly round them ; put over them fome parfley leaves, with a fpoon place fome cold jelly loofely over them, and ferve them up for a fecond courfe.

A SAVOURY CAKE.

Take three pounds of veal chopt fine, and two

pounds of beef suet chopt fine ; season it with pepper, salt, and spice, pound it well in a mortar, add to it the yolks of eight eggs, and two pounds of ham cut in dice, mix it well with a wooden spoon, put it in a round deep pan that will just hold it, and bake it one hour and half in a moderate oven. You may serve it up hot with some cullis under it ; or you may let it cool, and make a snail's house, &c. by ornamenting it with butter and amulet.

A BEE-HIVE OF A SAVOURY CAKE.

Let your savoury cake be made as above, put it in a deep stew-pan, form it a little wider at the bottom than at the top ; bake it in a slow oven,—when done, set in a dish to cool ; then cut a hole in the side, the same as a bee-hive has ; ornament it with butter in round rows, bind it round with shreds of laurel leaves to imitate the brier that binds the straw together when they make the hives ; colour some asprike jelly yellow with a little saffron ; when it is cold, lay it round the hive to look like honey, and serve it up for the middle of a second course.

If it is neatly done, it will look very pretty.

A HARE CAKE.

Care your hare, wash it clean and bone it, shred it very fine, put to it one pound of beef suet, and one pound of a leg of mutton ; mince it all very fine, add to it some sweet herbs, pepper, salt, mace, cloves, and nutmeg ; pound it in a mortar ; add to it the yolks of six eggs, one pound of ham, and half a pound of fat bacon cut in dice ; mix it up together, put it into a stew-pan sheeted with bacon, and some slices of bacon over it, and set in the oven to bake ; when done, set it

on a plate to cool,—when cold, raise a rim of butter round it, garnish it with amulets, green parsley, laurel leaves, red beet and one carrot, cut in flowers; take some favoury jelly made as for lobster; colour some of it red and some green, place it neatly over the top, and serve it up for a second course.

A HAM IN JELLY.

Let your ham be soaked in water, and boiled till tender; pare it neatly, let it stand all night to be thoroughly cold, put some favoury jelly in a deep dish,—when it is set, place some sprigs of amulet on it, some carrots and turnips cut in shapes, and pour some more jelly on to fasten the ornaments; when it is quite cold, place the ham in the dish that you intend to serve it in, and put round it three handfuls of picked parsley; then dip the dish with the jelly in warm water, turn it carefully over the ham that you do not break it, and serve it up for a second course.

TO MAKE CALF'S FEET JELLY FOR A MARBRAY, &c.

Put a set of calf's feet well cleaned into a pot with four quarts of water,—boil it gradually four hours to reduce the stock to two quarts, then strain it into a deep stew-pan; let it stand all night, take off the fat, put to it the whites of four eggs whisked, a bottle of mountain wine, a few coriander seeds, the juice of two lemons, a quarter of a pound of isinglass dissolved in a pint of boiling water, and as much sugar as will sweeten it to your taste; set it over a clear fire, let it boil fifteen minutes, run it through a jelly bag till it is quite fine, and use it as follows.

TO MAKE A MARBRAY.

Put a quarter of a pint of the above jelly into a small china bowl, let it stand till it is cold,—then cut some green amulets in lengths and leaves, lay it on the jelly in the form of a tree, and at the ends of the sprigs put some dried apricots or cherries, then pour on a little more jelly; when that is cold, lay some more green amulet in sprigs round the side of the bowl, and at the end of each sprig lay some red amulet, cut in the form of grapes, with some like roses, and any other pretty shapes; then pour a little more jelly gently on to fasten the sprigs; when that is cool, fill your bowl up with more jelly, and let it stand all night; dip the bason in warm water,—put a china dish on the top of the bason, turn it upside down, and serve it up for a second course dish.

ARTIFICIAL FRUIT.

TAKE some of the above jelly, put it into a stew-pan with the yolks of three eggs, the juice of two oranges, and a bit of sugar; set it over a fire, and stir it all the time till it is near boiling; take it off, let it stand till almost cold; then dip a feather in a little sweet oil, and do your peach or apricot mould lightly with it; dip your finger in a little carmine, and colour the sides of the moulds with it,—fill the moulds with jelly, and let them stand till they are cold; open the moulds, take them carefully out, lay them in a china dish, with a sprig of laurel at the end of each fruit; garnish them with some green leaves, and serve them up for a second course, or for supper.

A MARBRAY WITH ARTIFICIAL FRUIT.

Put some clear calf's feet jelly in a basket mould, let it stand till it is cold, then lay in some artificial apricots or peaches :--(they must be quite stiff and cold, or else they will break and mix in the jelly): cut a piece of green amulet in the form of a sprig, lay it to one end of the peach or apricot, then pour on a little more clear jelly, just warm enough to pour, (for if it be any hotter it will melt the fruit, and spoil the jelly); garnish the sides of the mould with amulet cut in sprigs and flowers; then pour in a little more jelly,—when that is cold, pour in a little more, and do so till the mould is full:—let it stand all night, dip the mould in warm water, and turn it carefully into the dish. Serve it up for a second course. If the jelly is very fine, and the fruit laid neatly in, it will look very handsome.

A HEN'S NEST.

Take four small pullet eggs, make a hole at each end, blow out the inside, stop one of the holes with a bit of paste, and fill it full of blamonge; let them stand to cool, — then put some clear calf's feet jelly in a bowl, set a small bason in the middle of the jelly, and let it stand till it is cold; than put a little warm water in the bason to loosen it,—take out the bason, and peel the egg-shells of the blamonge, and put them in the hole where the bason was. Have ready some lemon skin cut like straw, boiled in sugar and water to take off the bitter,—lay them round the eggs, pour on some more clear calf's feet jelly, let it stand till it is quite cold and stiff,—dip it in warm water, put the dish on the top of the bowl, turn it out, and serve it up for a second course, or for supper.

BLAMONGE.

Pick three ounces of isinglass, put it into a stew-pan with a pint of boiling water, let it simmer on a slow fire till it is quite dissolved, add to it one quart of cream, a stick of cinnamon, a few coriander seeds, the rind of one lemon pared very thin, and two laurel leaves; let it boil for three minutes, and sweeten it to your taste; take it off, and strain it through a sieve, stirring it till almost cold:—then do your moulds with a little sweet oil, wipe them with a clean cloth, and put in the blamonge; let it stand till it is cold and stiff, then loosen it round the edges of the mould with a pin, take it carefully out, lay it in the dish, and serve it up for a second course, or for supper.

A CHERRY TREE IN BLAMONGE

Take some clear calf's feet jelly, colour it red with some prepared cochineal, and fill the cherry moulds with it; let it stand till it be cold and quite stiff; then cut some green amulet in sprigs and leaves, put them in the bottom of a basin in the form of a tree,—take the cherries out of the moulds, and put them to the end of each sprig, and pour on a little blamonge (almost cold) to fasten them; when that is set, pour on them some more,—and do so till your basin is full:—let it stand all night to cool, then dip the basin in warm water, turn it out upon a dish, and serve it up for a second course.

A FISH-POND WITH GOLD AND SILVER FISH.

Fill some fish moulds with blamonge, let them stand till they are cool and stiff; put some clear calf's feet jelly in a bowl,—when it is set, take the fish out

of the moulds, and gild one half of them with gold, and the other half with silver leaf, lay them neatly in the jelly, and pour on a little more to fasten them; when that is cold, fill up the bowl with clear jelly, and let it stand all night to stiffen; then dip the bowl in warm water, turn it out on a dish, and serve it up for a middle or corner dish in a second course.

A FLOATING ISLAND.

Take a preserved apple or orange, do it over with gum water, strew it over with green shot comfits: put a little clear calf's feet jelly in a china dish; when it is cold put the apple or orange in the middle of it, with some green sprigs stuck in the top of it, to look like shrubs: break a little clear jelly and put round it just before you send it to table,—place some swans round it, and serve it up for a second course, or for supper.

DUTCH FLUMMERY.

Put two ounces of isinglass (picked and bruised) into a pint of boiling water, let it simmer on a slow fire till it is quite dissolved, adding to it a stick of cinnamon, a few coriander seeds, the juice of two lemons, and the rind of one, with a pint of white wine, and the yolks of seven eggs: sweeten it to your taste, stir it over the fire till it simmers, (but do not let it boil,)—strain it through a fine sieve, and when almost cold, put it into your moulds.

A PYRAMID.

Take some clear calf's feet jelly, let it be pretty stiff, —wet the pyramid mould, fix it in a pot, to be steady and even, fill the top part of it (to the first step) with

clear calf's feet jelly, with a drop of prepared saffron amongst it, to give it a yellowish cast; let it stand till it is stiff; take some almonds that have been blanched and steeped all night in water, cut them the broad way, pare them neatly round in the form of a heart, and place four of them on each corner, with some sprigs of green amulet to come from them; then half fill the steps with jelly coloured with cochineal; when that is cold, fill up the mould with Dutch flummery, let it stand till it is cold, turn it out on a dish, and serve it up for a second course.

A PINE APPLE OF DUTCH FLUMMERY.

Dip the pine apple mould in water, fill it with Dutch flummery, let it stand till it is cold and stiff; then loosen it round the mould with a pin, turn it out upon a dish,—dip a feather in a little greening, and colour the leaves with it; put some green leaves or coloured jelly round it, and serve it up for a second course.

You may make melons, peaches, &c. of Dutch flummery. You must colour the melon green after you turn it out of your mould. If peaches rub the insides of the moulds with a little oil, and colour them with carmine, then fill them; when cold, turn them out, and stick a green sprig in the end.

TO PREPARE COCHINEAL.

Pound four pennyworth of cochineal fine in a mortar, put it in a quarter of a pint of boiling water, add to it a piece of alum the size of a nutmeg, let it boil for fifteen minutes, strain it through a piece of muslin, put it into a phial bottle, cork it down, and use it as the receipts direct.

A GREEN FOR COLOURING.

Put two pennyworth of gamboge into a quarter of a pint of water, and put half an ounce of stone blue into a little water, (as much as will dissolve it); when they are both dissolved, put them into a pan with a little sugar and a bit of almond pounded; stir it over the fire till it is hot, but do not let it boil; then strain it through a piece of muslin, put it into a small sweet-meat pot, cover it down with a bladder, and use it as your receipts direct.

TO PREPARE SAFFRON.

Put eight pennyworth of saffron into a basin, with a bit of alum pounded; pour on it a quarter of a pint of brandy, let it stand to infuse for fourteen days, add to it a bit of sugar, strain it, put it into a phial bottle, cork it up, and use it as the receipts direct.

TO SPIN A GOLD WEB.

Beat five ounces of double refined sugar in a marble mortar, put half of it into a brass ladle, set it over a charcoal stove that has burnt clear; stir it with a wooden skewer till it just boils, take it off the fire, and have ready a tin mould or china bowl turned down upon a dish; rub it over with a little oil to make it come off,—dip the point of a knife into a ladle, and begin to spin over the mould as long as it will draw; then heat it again; the only art being to keep it of a proper heat; for if it is too hot, it will not draw,—and if too cold, it is equally bad; but if you keep it in a proper heat it will draw to a very fine thread. You must spin it across and round the mould till it is quite covered. When half of the sugar

is used, clean out the ladle, put the other half in, and spin it round the mould till it is all on; taking care that you do not drop any in lumps, or it will spoil the beauty of the web. When it is done take it off the mould, lay it over the sweet-meats, and serve it up for a second course, or for supper.—If you do not want it immediately, set it in a deep dish, put a tin cover and a cloth over it, to prevent the air getting in, and set it at a distance from the fire :—it requires to be kept warm, but not hot, for the heat will dissolve it; and if cold, it will fall.

TO SPIN A SILVER WEB.

Put three ounces of double refined sugar in one lump upon a pewter plate before the fire, setting it a little assant; when it begins to run like clear water to the edge of the plate, have ready a tinned mould that is oiled over, turn it upon a dish, and set it close to the plate; take as much on the point of a clean knife as it will hold, and a fine thread will come from it, which you must draw as fast as possible forwards and backwards and round the mould, as long as it will spin from the knife; then dip the knife into the syrup again, and take up some more, and so keep spinning on till the web is thick enough, or till the sugar is done. If you have not sugar enough, put some more down on a clean plate, then take a clean knife, and spin it till it is thick enough. When done, serve it up over sweet-meats. If you do not want it immediately, keep it the same way as the gold web.

OBSERVATIONS ON CREAMS, CUSTARDS,
CHEESE-CAKES, &c.

When you make any kinds of creams and custards, take care that your pan be clean: You must always boil your seasonings in the cream, and let it stand to cool before you put in the eggs, otherwise they will curdle. When you make lemon or almond cheese-cakes, do not make them long before you bake them, or they will oil with standing, and grow sad. You must bake them in a moderate oven; for if it is hot, they will be scorched,—if too slow, they will not rise.—Those creams that are set over a stew-pan of boiling water to congeal, are better done with the inside skin of a fowl or chicken's gizzard, than with runnet, as it is not so apt to break with the skins: take care that the fire is not too hot on the top, nor that the water boil too fast, or it will break, and that spoils the beauty of them.

RASPBERRY ICE CREAM.

Mix half a pound of rasp jam in a pint of thick cream, add to it half a tea-spoonful of prepared cochineal to give it a fine colour; strain it through a sieve to take out the seeds, and put it into a tin or lead mould that has a close cover and will hold two quarts, which is generally called an ice-well; then put it into a pail of broken ice, with a good deal of salt in it,—work the mould round for half an hour, and keep the ice close to the sides of it; take off the cover, and take great care that you do not let any of the salt or ice get into it, or it will spoil the cream; stir it from the edges

of the mould, and do so till all the cream is frozen up; then put it into a fluted lead mould that will hold a pint, put a piece of paper over it, put the cover close on, set it in the middle of a pail, with ice and salt under and over it, and let it stand among the ice for two or three hours, to grow stiff. When you want it, dip the moulds in cold water, turn it out on a plate, and serve it up with the desert after dinner.

BROWN BREAD ICE.

Take half a pound of brown crumbs, put them into a pint and a half of good thick cream, sweeten it to your taste with clarified sugar, put it into an ice-well with a cover on as before, then set it into a pail of broken ice and some salt; work it well for half an hour, and as the cream freezes to the edge of the mould, stir it down; continue this till the cream is quite frozen; put it into a fluted lead mould, with a paper and a cover on it; put it in a pail with ice and salt under and over it, and let it stand for two hours. When you want it, dip it in cold water, and turn it out on a plate.

Biscuit ice is made the same way; only grated biscuit is used instead of crumbs of bread.

SHADDEROT CREAM.

Pare two lemons very thin, and put the parings into a pint of water, squeeze to them the juice; let it stand for one hour, then strain it through a sieve, and sweeten it to your taste with clarified sugar; put to it a little essence of shadderot to give it a fine flavour, then put it into an ice-well, cover it down, and freeze it as before; put it into four or five shadderot moulds; lap each of them in a sheet of brown paper, and put

them into a pail of broken ice and salt. When they are wanted, dip them in cold water, turn them out on a plate, and stick a small sprig of laurel in the larger end; do them over with a brush dipped in a little prepared saffron, and serve them up as before.—Four or five will make a pretty plate.

ITALIAN ICE CREAM.

Boil a pint of cream with a few coriander seeds, a stick of cinnamon, and a piece of lemon skin, for ten minutes; put in as much loaf-sugar as will sweeten it, strain it into a bowl, and let it cool,—then put it into an ice-well, and ice it as before. When it is grown stiff, you may put it into what shape-moulds you please; lap them up in brown paper, put them into a pail with ice and salt under and over them; let them lie for two or three hours, and turn them out as before. If you chuse to have them yellow, when you take them out of the moulds, brush them over with a little prepared saffron.

ORANGE ICE CREAM.

Squeeze the juice of three Seville oranges into a bowl with a pint of water, the rind of one orange, and as much sugar as will sweeten it; let it stand for two hours, strain it, put it into an ice-well, and freeze it; then put it into leaden orange moulds, lap them up in paper, put them into a pail with ice and salt under and over them, and let them stand two hours or more; dip them in water, turn them out upon a plate, and garnish them with green leaves.

Lemon cream is made the same way.

PEACH ICE CREAM.

Put half a pound of peach jam into a pint of water, add to it the juice of two lemons, mix it well, and strain it through a sieve; if it is not sweet enough, add to it a little clarified sugar; put it into an ice-well, and freeze it pretty stiff; then put it into peach moulds, lap them up in paper, put them into a pail with ice and salt under and over them, and let them lie two hours to stiffen. When you want to use them, dip them in cold water, turn them out on a plate, colour them with a little prepared cochineal, and garnish them with green leaves.

ICE CREAM OF APRICOTS.

Pare and stone fourteen apricots, put them into a preserving pan with three quarters of a pound of loaf-sugar, and a pint and a half of water; set it over the stove to boil for twenty minutes; when they are boiling, bruise them with a spoon, take them out, and rub them through a hair sieve into a bowl:—when the apricots are cold, put to them one pint of cream, mix it well together, put it into the ice-well, and freeze it pretty stiff; then put it into apricot moulds, lap them in paper, and put them into a pail with some ice and salt under and over them; then let it lie two or three hours to freeze. When you want them, dip them in cold water, turn them out on plates, colour them with cochineal to look like apricots, and garnish them green leaves.

ICE CREAM ANOTHER WAY.

Squeeze the juice of eight sweet oranges into a bowl, add to it half a pint of water, and as much su-

gar as will sweeten it; strain it through a sieve, put it into an ice-well, and freeze it till it is stiff; put it into a lead pine-apple mould, lap it well up in paper, put it into a pail of ice, and salt under and over it, and let it stand for three hours. When you want it, dip your pine apple in cold water, turn it out on a plate, green the leaves of the pine-apple with spinage juice, and garnish it with green leaves. You may put this cream into melon and pear moulds. If a melon, you must green it with spinage juice; if a pear mould, you must streak it with red.

TEA CREAM.

Put three quarters of a pint of milk into a stew-pan with a quarter of an ounce of fine green tea, and let it boil for five minutes; strain out the leaves,—put to it half a pint of thick cream, as much sugar as will sweeten it, and two spoonfuls of runnet; put it in a dish, let it set, garnish it with sweet-meats, and serve it up for a second course, or for supper.

COFFEE CREAM.

Grind one ounce of coffee, put it into three quarters of a pint of boiling milk,—let it boil for ten minutes, then take it off, and let it stand a little to settle; pour it clear off from the grounds into a clean bowl; add to it two ounces of sugar, with half a pint of thick cream, and put to it the inside skins of two fowls' gizzards; let it stand for one hour, strain the cream two or three times backwards and forwards; then put it into a china dish, set it over a stew-pan of boiling water, with a cover over it, and some charcoal on the cover; it will soon set: when it is done, set it in a cool place, and serve it up for a second course.

CHOCOLATE CREAM.

Scrape fine two ounces of chocolate, put it into a marble mortar, with a little boiled cream, to dissolve it; pound it for half an hour; take it out, and put it into a chocolate pot, with one pint and a half of boiling cream: set it on the fire to boil, and mill it all the time; put it into a bowl, and sweeten it to your taste; when it is almost cold, put in two inside skins of gizzards, washed clean; let it stand for one hour, strain it through a piece of muslin into a china dish, set over a stew-pan of boiling water, with a cover and fire on it as before; when it is set, take it off,—let it cool, and serve it as above.

RASPBERRY CREAM.

Put one pint and a half of cream into a china bowl, add to it half a tea-spoonful of cochineal, to give it a colour, whisk it to raise a froth,—and as it rises, take it off, and lay it on a sieve; when you have got as much froth as will serve to cover the cream, put into your bowl half a pound of rasp jam, mix it well together, strain it through a sieve to take the seeds quite out of it; put it into a glass bowl or deep china dish, and the froth over it. It is proper for a corner dish for a second course, or a middle dish for supper.

HARTSHORN CREAM.

Boil a quarter of a pound of hartshorn shavings in two quarts of water, till it comes to half a pint; run it through a jelly bag, put to it one pint of thick cream, a stick of cinnamon, and two laurel leaves; set it to boil for five minutes, take it off, let it stand a little, then pour it into jelly glasses, and let it stand all

night to cool; dip your glasses in warm water, turn them out into a dish, and stick them over with slices of almond cut longways. Serve it up for a second course, or middle dish for supper.

ITALIAN CREAM.

Put one pint and a half of cream into a stew-pan with a stick of cinnamon, a few coriander seeds, and a little rind of lemon; sweeten it to your taste; set it on to boil for five minutes; take it off, let it stand till almost cold, and put in the inner skin of two gizzards washed clean; let it stand for one hour and a half, strain it through a sieve two or three times, pour it into a china dish clear from the settlings, set it over a stew-pan of boiling water with a cover and fire on it; when it is set, take it off, and set it to cool,—colour a little cream with cochineal, whisk it up to a froth, drain it on a sieve, lay it on the top of the cream, and serve it for a corner dish for dinner, or a middle dish for supper.

PISTACHO CREAM.

Boil a quart of cream with a stick of cinnamon, and as much sugar as will sweeten it to your taste; take a quarter of a pound of pistacho nuts, take off the skins, pound them in a mortar, mix them with the cream, and green it with a little spinage juice; put to it the inside skins of two gizzards, let it stand for one hour and a half, strain it, put it into a dish, and set it over a stew-pan of boiling water, with a cover and fire on it; when it is set, take it off, and set it in a cool place, garnish the edges of your dish with whole pistacho nuts peeled, and serve it up as before.

SNOW CREAM.

Take the whites of eight eggs, beat them to a strong froth, and put to them a spoonful of treble refined sugar; have ready a stew-pan with some milk and water,—when it boils, put in the froth, and let it just boil; take off the pan, and have ready some custard in a china dish, take the froth carefully up with a slice, lay it on the custard, serve it up for a corner dish for dinner, or a middle dish for supper.

ANOTHER WAY.

Beat up the whites of eight eggs to a strong froth as before, adding a little sugar; have ready a broad stew-pan with boiling milk and water, put in the froth, and let it boil two minutes; take up the froth, cut it into square pieces, and lay it neatly in a dish, cut some sweet-meats in pretty shapes, and lay them on each square, pour some nice boiled custard round it, and serve it up as before.

BURNT CREAM.

Boil a pint of cream with a little sugar, and a bit of the rind of a lemon, then beat the yolks of six eggs and the whites of three; when the cream is cold, put in the eggs, with a spoonful of rose-water, set it over the fire, and keep stirring it till it is thick; pour it into a dish, and when it is cold sift some sugar on the top,—then hold a hot salamander over it till it is very brown, and serve it up for a second course.

RHENISH CREAM.

Put one pint of Rhenish wine in a stew-pan, with a stick of cinnamon, the juice of two Seville oranges,

the yolks of six eggs, and half a pound of loaf-sugar; set it on the fire, stirring it all the time till it grows thick, (but do not let it boil, or it will curdle); when it is as thick as cream, strain it through a sieve into a china dish, or put it into jelly glasses.

All other wine creams are made the same way.

LEMON CREAM.

Boil a pint of cream; when it is cold, add to it the yolks of four eggs, three ounces of loaf-sugar, and the rind of a lemon grated; set it over a fire, and stir it till it is pretty hot; put it in a basin to cool, then lay lemon peel cut like straws over the top,—or you may put it into glasses, and set it round a desert frame among jellies.

WHITE LEMON CREAM.

Take three lemons, pare them very thin, put the parings and juice together in a basin with a pint of water for two hours,—add a few coriander seeds, a stick of cinnamon, the whites of seven eggs, a little rose-water, and half a pound of sugar; set it on the fire to simmer, but not boil (it must be as thick as cream); then strain it through a sieve, put it into a glass bowl, and serve it up cold. If you would have it yellow, add the yolks of two eggs.

ORANGE CREAM.

Take four large Seville oranges, grate off the rind, and put it in a basin with a pint of water, and the juice of the oranges; let it stand one hour, add six eggs, leaving out three yolks; whisk it all well together, strain it into a stew-pan, with as much sugar as will sweeten it; set it on the fire, stir it all the time, and

when it grows thick take it off, and serve it up in jelly glasses on a salver or desert frame, or in a glass bowl.

TRIFLES.

Take three long biscuits, cut them in slices, and lay them in a dish; pour as much white wine over them as they will drink, then take a pint of cream, put in a little sugar, and squeeze in a little of the juice of a lemon, and a bit of the rind; whisk it up to a froth, and lay it on a sieve; take a little cream, put it in a stew-pan with a stick of cinnamon, the yolks of three eggs, and sugar to your taste; set it over a gentle fire, stir it one way till it is thick, then take it off, and pour it over the biscuits into the dish: when cold, put on the frothed cream, lay round it different coloured sweet-meats, and serve it up for a second course.

CUSTARDS.

Take one pint of cream, set it to boil with a stick of cinnamon, a few coriander seeds, a bit of the rind of a lemon, and two laurel leaves; let it boil ten minutes, take it out, and let it cool,—add the yolks of six eggs well beaten, and sweeten it to your taste, then strain it into a stew-pan, set it on a fire, let it simmer, but not boil, stirring it all the time with a whisk: when it grows thick, take it off, put it into a bowl, and stir it till it grows cold,—add to it a spoonful of brandy, a spoonful of rose-water, and a few almonds blanched and sliced, put them in custard cups, and serve them up for a second course.

ALMOND CUSTARD.

Take a quart of cream, put it in a stew-pan with a

stick of cinnamon, two blades of mace, and three laurel leaves; boil it, and set it to cool; blanch two ounces of sweet almonds, beat them fine in a marble mortar with rose-water, mix it with cream, and sweeten it to your taste; set it on a slow fire, stirring it till it grows thick; do not let it boil, for it will curdle,—stir it till it is almost cold, and put in the cups.

SACK POSSET.

Grate a quarter of a pound of biscuit cake, put it into a stew-pan with a pint of cream, a stick of cinnamon, and a bit of lemon peel; set it on a clear fire, and let it boil five minutes; take it off, and take out the rind of the lemon, and the cinnamon; put to it a quarter of a pint of sack or sweet wine, grate in a little nutmeg, and as much sugar as will sweeten it,—stir it till it is almost cold, and put it into a china dish or glass bowl; whisk some cream with a little sugar and wine, to a light froth, and put over it,—strew some coloured comfits on the top, and serve it up for a second course for dinner, or for supper.

A WHIPT POSSET.

Put a quart of cream into a deep bowl, add to it two glasses of white-wine, a piece of the rind of a lemon, a stick of cinnamon and a piece of sugar; let it stand a little to take the taste of the lemon and cinnamon; take a whisk, and whip it to a nice light froth; as the froth rises, take it off with a spoon, and lay it on a hair sieve to drain. The cream must not be too thick, or it will make your froth heavy,—neither must it be too thin, or it will not rise. Half fill the posset glasses with white or red wine, put a piece

of sugar, (half the bigness of a nutmeg) in each glass; when the froth is well drained, fill the posset glasses with the froth as high as you well can, and serve them up on a desert frame, or on a salver, with jellies.

A WHIPT SYLLABUB.

Put a pint of cream in a bowl with a quarter of a pound of loaf-sugar, the rind of one lemon grated and shred fine, the juice of two lemons, two glasses of Madeira wine, and one glass of brandy; let it stand one hour, whisk it well, and as the froth rises take it off, and put it into the syllabub glasses,—fill them as high as you can, and do so till all your cream is whisked; let them stand all night; the next morning they will be clear at the bottom. Serve them up with jellies as before.

LEMON SYLLABUB.

Put a pint of cream into a bowl with three quarters of a pound of loaf sugar, the juice of five lemons, the rinds of two rasped fine, half a pint of sweet wine,—whisk them well for half an hour, and put them into glasses as above. They are better for standing all night.

CREAM CHEESE.

Take two quarts of thick cream, let it stand two days, then lay a wet napkin four double in a deep dish, pour in the cream, and let it stand three days; turn it into another clean wet napkin, and let it stand three days more, take it out, lay it on a plate, and sprinkle on it a little salt. It will be fit to eat in ten days.

BLADDER CHEESE.

Take a dried calf's bladder, fill it full of thick cream, tie it with a string, and hang it on a nail; then, as the whey drops from it, you must tie it tighter; let it hang in the bladder ten days, then cut the bladder up the side, and turn it out on a plate. It will be fit to eat in three days.

CREAM CHEESE ANOTHER WAY.

Take six quarts of milk from the cow; boil two quarts of cream with two ounces of loaf-sugar, put it into the milk, and add the yolks of two eggs; stamp a few marygold leaves in a mortar, put a little milk to them, and strain it through a lawn sieve into the milk and cream, to give it a colour; add to it two quarts of boiling water, and stir it all together; when almost cold, put to it two spoonfuls of runnet, and let it stand till it comes to a curd,—break it with a dish, and have ready a thin cloth; hold it at each end, put in the curd, and move it backwards and forwards till the whey is run from it; then lay the cloth in a cheesevat, cover the cheese over with the cloth, and lay on the sinker with a weight of six pounds, to press it; turn it twice in four hours into clean cheese cloths, let it lie all night with the weights on,—then take it out, and salt it the next day; put it into a clean piece of flannel, and lay it among fresh nettles every day. It will be ready to eat in fourteen days.

SLIPCOAT CHEESE.

Take seven pints of new milk, and one quart of cream warmed,—put it together, with as much runnet as will turn it; when it is come, do not break it as

for other cheefe, but lay a cloth into a cheefe-vat; take up the curd with a skimmer, as whole as you can, lay it in the cheefe-vat, and as it drains, put in more, without otherwise touching it, till all is in; then cast over it the other half of the cloth, put on the sinker, and lay a pound weight on it, for that is enough; in two hours turn it into a clean wet cloth, next morning salt it lightly, and lay it in clean dog-grass, and as that withers, lay it in fresh. It will be ready to eat in fourteen days.

PORTUGAL CREAM.

Simmer three quarters of an ounce of isinglass in half a pint of boiling water, till it is quite dissolved; add twelve bitter almonds blanched, and beat in a mortar, and the rind of half a lemon pared very thin; let it simmer a little; add half a pint of cream, the yolks of three eggs, and as much sugar as will sweeten it to your taste: stir it over the fire a little, but do not let it boil; strain it through a piece of muslin; when almost cold, pour it into a dish, and when it is stiff, cut it out with the jiging-iron; lay it in a china dish in rings, and garnish it with flowers or sweet-meats.

TO MAKE A HEDGE-HOG.

Blanch a pound of almonds, beat them in a mortar very fine, with a little rose-water; put them in a stew-pan, with half a pint of cream, the yolks of six eggs, and the whites of three; grate in a rind of lemon, and as much sugar as will sweeten it to your taste; stir it over a close fire till it is thick; put it in a dish, and make it in the form of a hedge-hog; slice some almonds longways, and stick it all over to look like bristles; put round it a pint of boiled custard.

APPLE PUDDING.

Pare and core six apples, stew them tender, beat them to a fine pulp; add four ounces of melted butter, a glass of brandy, the juice of two lemons, and rind of one; the yolks of five eggs, and the whites of three; a little cinnamon and nutmeg, and as much sugar as will sweeten it to your taste; mix it well, sheet your dish with light paste, bake it in a moderate oven one hour.

LITTLE BAKED PUDDINGS.

Put half a pint of water, and four ounces of butter to boil in a stew-pan; then add four table spoonfuls of fine flour, stir it over the fire six minutes; take it off, put it into a basin to cool; add the yolks of six eggs, the rind of one lemon grated, and half the juice; a glass of brandy, some nutmeg, and sugar to your taste, mix it well together; butter six common white tea cups, and put it in; bake it half an hour in a quick oven, turn them out on a dish, and strew sugar over them.

CURD CHEESE CAKES.

Put a spoonful of runnet into two quarts of new milk just warm; when it is set, break it with a spoon; put it on a sieve to drain the whey from it, work the curd through the sieve, with four ounces of butter; add six eggs, leave out three whites, a glass of brandy, nutmeg, and sugar to your taste; a few currants; mix it all well together; sheet your cheese cake pans with puff paste; put in the meat, and bake them half an hour in a quick oven; strew sugar over them when you serve them up.

ORANGE FRITTERS.

Break two eggs in a bafon, beat them, add half a pint of milk and four fpoonfuls of flour, a little falt and nutmeg, mix it well together; pare two Seville oranges, and cut them in round flices not very thin, put them in your bafon, ftir them in; have ready your frying-pans with lard hot, drop in your fritters, fry them of a light brown, put them in a china difh, and ftrew fugar over them, and ferve them up hot.

DROP BISCUITS.

Beat the whites of four eggs with a knife upon a plate to a froth, put it in a bafon, add the yolks of two, beat it a little, add nine ounces of lump-fugar beat, eight ounces of flour, and the rind and juice of half a lemon; mix it all well together, drop them on white paper buttered, ftrew fugar over them, and bake them in a quick oven.

ORANGE JELLY.

Boil a pound of hartfhorn fhavings in three quarts of water, for four hours, and till it is reduced to one quart; ftain it through a fieve, let it ftand all night; grate the rinds of four Seville oranges very thin, and the juice of fix, add half a pint of water, let it ftand all night to infufe, ftain it in a ftew-pan with your jelly, the rind and juice of one lemon; fet it on the fire to melt, add the whites of three eggs well beat, with fugar to your tafte; boil it fix minutes, run it through a bag till fine; when it is near cold, put it in orange moulds, or any other fhapes you please; let them ftand all night to cool, then turn them out on a china difh.

ORANGE JELLY ANOTHER WAY.

Dissolve an ounce of isinglass in a pint of water, add to it the juice of four Seville oranges, and the rinds of two, a little brandy, sweeten it to your taste; let it simmer, strain it through a piece of muslin; when near cold, put it into your moulds, and let it stand to stiffen.

You may do lemon jelly the same way.

TO MAKE OZYAT.

Blanch half a pound of bitter, and half a pound of sweet almonds, beat them fine in a mortar with some orange flower water,—add to it two quarts of spring water, work it through a napkin, put it into a preserving pan, with two pounds of fine sugar, boil it half an hour: when it is cold, put it into bottles.—When you want to use it, shake the bottle, and put a tea-cup full into a pint of water; if that should be too sweet, add more water to your taste.

TO MAKE LEMONADE.

Put three quarts of boiling water into a mug, squeeze to it the juice of twelve lemons, and the rinds of six pared very thin, and as much sugar as will sweeten it; let it stand eight hours, strain it through a clean napkin, and serve it up in glasses.

GRATED ORANGE MARMALADE.

Grate the outside rinds of twelve Seville oranges into a mug, cut them through, squeeze to it the juice and pulp, but no seeds,—weigh it, and put it into a preserving pan; to every pound put a pound and a

half of sugar; boil it over a stove till it looks clear and will jelly, which it will do in half an hour, then put it into your pots.

CALF'S FEET JELLY.

Take four calf's feet, make them very clean, and set them on the fire in a pot with four quarts of water; let it boil till it is reduced to two quarts, strain it off, and let it stand till it is cold; skim off the fat, put it in a stew-pan with four whites of eggs whisked,--add some coriander seeds, a stick of cinnamon, and a piece of lemon skin; set it on to boil, and add one bottle of white wine, one gill of brandy, the juice of four lemons, and as much sugar as will sweeten it; let it boil ten minutes, throw it through a jelly bag till it is fine; put it in the glasses, and serve them up on salvers or round desert frames.

HARTSHORN JELLY.

Set half a pound of hartshorn to boil with three quarts of water; let it boil till it comes to a jelly, (which you may know by setting a little up in a spoon to cool), and if it jellies, strain it into a stew-pan; let it cool, put in five whites of eggs, some coriander seeds, and some cinnamon, set it on the fire to boil for fifteen minutes, add the juice of three lemons, and rub the rinds of two lemons on the sugar that is to sweeten the jelly, add a little brandy and a bottle of white wine; let it boil ten minutes, strain it through a jelly bag till fine, then put it in your glasses, and serve it up as above.

QUINCE MARMALADE.

Pare three pounds of quinces, cut them in quarters, take out the cores, put them in a sauce-pan well tinned, cover them with water, put the parings on the top, stop them close, let them boil slowly till they are tender and of a pink colour; take them out from the parings and water, drain them on a sieve; when cold, pound them in a mortar very fine, put three pounds of sugar in a preserving-pan, with a pint and a half of water; boil it fifteen minutes, put in the quinces with the juice of two lemons, boil it till it is thick and clear, stirring it all the time, to keep it from burning; put it in pots, and cover them with brandy paper.

APRICOT MARMALADE.

Pare four pounds of apricots, take out the stones, put them in a preserving-pan with a pint of water, set them on a stove to stew; when tender, take them out and beat them to a fine pulp; then put three pounds of sugar in your pan with a pint of water, and a pint of apple jelly, let it boil twenty minutes, skim it clean, stir it all the time to keep it from burning, put it in your pots, and cover it as above.

RED CURRANT JELLY.

Pick twelve quarts of fine red currants, put them into a preserving-pan with half a pint of water; set them on a stove to boil slowly till all the juice is come out, but do not let them burn to the bottom of the pan; strain the juice through a sieve, and to every pint of juice put a pound of sugar pounded; boil it till it will jelly.

TO PICKLE KIDNEY-BEANS.

Put small kidney-beans into salt and water for five days, boil it up, then set them to green in a brass pan with equal quantities of aleger and hard water; when they are quite green, take them out and put them in a jar; boil as much white wine vinegar as will cover them, with clove and black pepper, rice ginger, and a handful of salt,—then stop them close down.

All pickles should be kept in a cool, dry place; if damp it will quite spoil them. When you use the pickles, take them out with a spoon, and do not put in your fingers, for that will make them mothery.

TO PICKLE MUSHROOMS.

Take the small button mushrooms, put them into milk and water, and rub them well with a flannel; put on some water with a large handful of salt, and let it boil, then put in the mushrooms, let them boil two minutes, take them off, strain them, and dry them in a cloth; when they are cold, put them into bottles with a little mace, white pepper, and nutmeg sliced; fill the bottles with the best double-distilled vinegar, cork them down tight, and tie a piece of bladder over them. You may put some^{*} sweet oil on the tops, to preserve them.

TO PICKLE CAULIFLOWERS.

Take close, round, and small cauliflowers, set on to boil some salt and water, so strong as to bear an egg,—when it boils, put in the cauliflower, and let it boil for two minutes, then take it out, and let it drain upon the sieve; when it is quite cold, put it into a small glass jar, fill it up with the best double-distilled

vinegar, add to it some white pepper, a sliced nutmeg, mace, and a handful of salt; cover it close up.

TO PICKLE WALNUTS.

Gather the walnuts before they shell, prick them in several places with a needle, then put them into a strong salt and water; let them lie twelve days, but change them once in that time,—then put them in a hair sieve, and let them stand all night to drain,—then put them into a jar, and make a pickle for them as follows:—Put as much white wine vinegar as will cover them in a sauce-pan, with some brown mustard-seed bruised, two or three rices of ginger, a few black pepper-corns, and a few cloves; let it boil for ten minutes, and pour it upon the walnuts; when they are cold, stick three or four cloves of garlic on a skewer, and put amongst them to give them a flavour,—then cover them down close with bladder and leather.

TO MAKE INDIA PICCALILLO.

Put a hard white cabbage (cut into lengths, but not small) into an earthen mug, strew two handfuls of salt on it, and let it lie all night,—then take three cauliflowers, pick them in bunches, lay them in an earthen dish, strew a handful of salt over them, and let them lie all night; next day put them on a sieve to drain, strew a handful of salt over them, and dry them in the sun, or before the fire. Dry the cabbage on a sieve, the same way as the cauliflowers, with some salt thrown on it,—or you may hang them on lines near the fire. Then peel two quarts of small onions, give them a boil in strong salt and water for two minutes, and throw them on a sieve to drain; then take some large cucumbers, cut them in what form

you please, take out the seeds, salt them, and let them lie all night; give them a simmer over a fire in a little vinegar, drain them on a sieve, and make a pickle for them as follows:—Put a gallon of vinegar into a sauce-pan, with an ounce of turmeric, a little mace, cloves, black pepper-corns, and a rice of ginger, and let it boil ten minutes; put the above ingredients into a jar with four mangoes, and a few cloves of garlic; when the pickle is cold, pour it into the jar, cover it close down, and keep it in a cool, dry place.

TO PICKLE ONIONS.

Peel some small white onions, and boil them among salt and water and a little milk for a minute, strain them on a sieve, rub them in a cloth till they are quite dry, and when they are cold, put them into wide-mouthed bottles; fill them up with the best double-distilled vinegar, a sliced nutmeg, mace, white pepper, and a little salt,—cork them down, and cover them over with a bladder.

TO PICKLE RADISH PODS.

Take the pods off the radishes when quite green and young, slit them at the small end with a needle, put them into salt and water for five days, shifting them into fresh water every other day,—then green them in aleger and hard water; when green, put them into a jar,—boil as much of the best white wine vinegar as will cover them, with some black and clove pepper, rice ginger, and a little salt,—pour it on them boiling hot, and stop them close down.

TO PICKLE POTATOE APPLES.

Gather them when they are young, put them in cold

salt and water for six days, green them with alegar and hard water, then take as much vinegar as will cover them, boil it with mace, cloves, black pepper, rice ginger, and a little salt; pour it on them boiling hot, and stop them close down.

WALNUT CATSUP.

Put some walnuts in a strong stone jar, cover them with strong beer vinegar, tie them close down with a bladder or leather, and let them stand nine months,—then strain the vinegar into a stew-pan; to three quarts of this liquor put in six ounces of anchovies, one quart of red wine, half an ounce of mace, half an ounce of cloves, one ounce of black pepper, and an ounce of rice ginger; set it over a quick fire for three quarters of an hour to reduce it,—when cold, bottle it up, and keep it for use.

Boil some white wine vinegar with a little seasoning,—when cold, pour it over the walnuts, and cover them down for use.

MUSHROOM CATSUP.

Bruise some full-grown mushrooms with your hands, throw on them a handful of salt, and let them stand all night; then put them into a quick oven to bake for one hour,—take them out, and strain it through a sieve; to two quarts of this liquor add black and clove pepper, mace, and cloves, in all half an ounce, and a little common salt; boil it for half an hour pretty quick, then put it into a mug,—when it is cold, bottle it up, and keep it for use.

ANOTHER WAY.

Put three quarts of old strong beer into a stew-pan with one quart of red wine, one pound of anchovies, a quarter of a pound of shallots peeled, with mace, nutmeg, and cloves, each half an ounce, and one ounce of ginger cut in slices; boil it till one-third is reduced; when it is cold, bottle it, and keep it for use. It will keep a long time very good.

TO MAKE SUGAR VINEGAR.

Put ten pounds of brown sugar to seven gallons of water, boil it for a quarter of an hour, then put it into a tub, and when almost cold, put to it a little yeast, and let it work for four days; then turn it into an iron-hooped barrel, stop it close down, and set it in the sun. You may make it in February or March, and it will be fit to use in September.

GOOSEBERRY VINEGAR.

Take the yellow and ripest gooseberries you can get, bruise them with your hands in a tub; to three pecks of gooseberries put seven gallons of water, mix them well together, and let them stand for three weeks, stirring them twice a day; strain the liquor through a sieve, and press the gooseberries; put to it six pounds of brown sugar, seven pounds of treacle, and a little yeast; let it work for three days, stirring it twice a day, then turn it into an iron-bound cask that will just hold it; when it is done fermenting, stop it tight down, keep it one year, and then it will be fit for use.

TO PICKLE RED CABBAGE.

Take the finest red cabbage you can get, cut it in thin shreds, put it in a mug, strew on it a handful of salt, and let it lie all night; the next day put it on a sieve to drain, dry it in a coarse cloth, and put it into a sauce-pan with a little vinegar; stir it over the fire till it is quite hot, put it into a jar, pour the liquor from the cabbage into a pan, and add as much vinegar to it as will cover the cabbage, with a little rice ginger, some black and clove pepper, a little saltpetre, and a bit of allum; let it boil ten minutes, then pour it over the cabbage, and when it is cold cover it over with bladder and leather.

TO PICKLE BEET ROOTS.

Boil the reddest beet roots you can get in hard water half an hour, cut them in slices, in flowers, or in what shapes you please, and put them into a jar; boil as much vinegar as will cover them, with a rice of ginger, a little mace, some black pepper-corns, a little salt, and a little prepared cochineal to give it a colour; let it boil ten minutes, pour it over the roots, and cover them as before.

TO PICKLE BARBERRIES.

Gather the barberries when they are ripe and of a fine colour, pick off the leaves and bad berries, and tie the others up in little bunches; make a bag of old white cloth, into which put the berries, and put it into a jar; then pound two handfuls of barberries in a mortar, put them into three pints of hard water, then strain it through a sieve, add to it three handfuls of salt to make it a strong brine, with a spoonful of prepared

cochineal; pour it on the barberries, put a thin slate on them to keep them down, and cover them with leather and a bladder as above.

TO PICKLE GIRKINS.

Take girkins free from spots, put them into a jar, and pour some boiling salt and water on them; let them stand four days, changing the water once in that time,—then put them into a brass pan with a cabbage leaf under and over them; cover them with one half alegar, and the other half hard water; set them on the fire till they are quite hot, then hang them a little higher, and keep them hot till they are quite green, but do not let them boil; when they are green, take them out, drain them on a sieve, and put them into a jar,—then put some of the best white wine vinegar into a sauce-pan, with some black and clove pepper, rice ginger, and a handful of salt; set it on the fire,—when it boils, pour it on the girkins, and cover it close down.

TO PICKLE ROCK SAMPHIRE.

Let the rock samphire be fresh picked and not bruised, wash it clean, cut off the roots, tie it up in small bunches, put it into a brass pan with a cabbage leaf under and over it, fill it up with one half alegar, and the other half hard water, and set it on the fire till it is quite hot; hang it a little higher, and keep it hot till it is quite green,—then take it out, drain it, and put it into a jar. Put some white wine vinegar into a sauce-pan with some black and clove pepper, and some rice ginger; set it on the fire, let it boil five minutes, pour it on the samphire, and cover it close down.

TO MAKE MANGOES.

Take large green cucumbers, cut a picce out of the side one inch square, and take out the seeds ; pour on them some boiling salt and water, let them lie for three days,---then change the water, and let them lie three days more ; set them on to green in a brass pan with an equal quantity of alegar and hard water to cover them ; when green, take them out, and fill them with mustard-seed, a clove of garlic, a bit of horse-radish, black and clove pepper, mace, cloves, nutmeg, and a little rice ginger sliced,—then put in the pieces, tie it close, and put it into a jar ; pour some white wine vinegar into a pan, with a handful of salt (as much as will cover them), when it boils, pour it on them, and stop them close down.

TO PRESERVE PEACHES IN BRANDY.

Take twelve of the largest peaches before they are too ripe, wipe off the lint with a cloth, cut them down the seam with a pen-knife, skin deep, put them into a jar, and cover them with the best French brandy for four days ; clarify two pounds of double-refined sugar, and let it stand till the syrup is quite cold ; pour it into the jar to the peaches, give it a good shake every day for a week, or the syrup will sink to the bottom, --put a thin blue slate on the top of the peaches to keep them under the syrup, or they will lose their colour, and cover them down with a damp bladder, that no air may get in.

TO PRESERVE GREEN MELONS.

Take a green melon, put it into salt and water for a week, changing it twice, cut a piece out of one side

about an inch square, and take out the seeds, set it on the fire to green with hard water and a little alegar, cover it over with vine or cabbage leaf, and when it is green, take it out, and put it in water for one night; then make a thin fyrup of half a pound of fugar, put the melon into it, let it boil for five minutes, and set it by for eight days; then warm up the fyrup, and pour it on the melon, doing this three times; then take it out of this fyrup, and drain it. Boil up as much double-refined fugar to a fyrup as will cover the melon, with a stick of cinnamon, six cloves, the juice of one lemon, and the rinds cut like straws; put in the lemon, and let it boil four minutes,—put the lemon, cinnamon, and cloves into the melon, fasten in the piece with a small wood pin, put it into the jar, pour the fyrup over it, and cover it with a paper and bladder.

TO PRESERVE QUINCES WHOLE.

Pare the quinces very thin and round, put them into a sauce-pan that is well tinned, with two pewter spoons in the middle to make them red; fill up the sauce-pan with hard water, lay the parings over the quinces and keep them down,—cover them close that no steam may get out, and set them over a slow fire to stew till they are tender, and of a fine red colour: take them carefully out, and when they are cold, weigh them,—and to two pounds of quinces put two pounds and a half of double-refined sugar; put it in a preserving-pan with one quart of water, set it over a clear charcoal fire to boil, skim it clean, and when it looks clear, put in the quinces; boil them twelve minutes, then take them off, and set them by for four hours to cool, set them on again, and let them boil three minutes; take them off, and let them stand

two days; then boil them again for ten minutes with the juice of two lemons; set them by till they are cold, put them into the pots or jars, and pour the syrup over them; cover them with paper dipped in brandy, tie them close down with a piece of leather or bladder, and set them in a cool, dry place.

TO PRESERVE QUINCES ANOTHER WAY.

Take one pound and a half of quinces, pare them, cut them in quarters, and take out the cores, put them into a preserving-pan with one pound and a half of sugar and a pint of water; set them on the fire to stew till they are tender, and break them with a spoon till they are fine,—then divide it into four parts, and tie it up into four pieces of muslin; put the end of the quinces cut off in parings into four small sweet-meat pots, with the outside uppermost,—set the muslin in them, and it will make a dent, and look like a whole one; let them stand in the pots three days in a dry place, that they may grow stiff,—then make a syrup for them as follows:—Put one pound and a half of sugar into a preserving-pan with a pint of water; set it to boil, skim it clean, and when it looks clear, put to it half a pint of strong apple jelly; let it boil for eight minutes pretty fast, turn the quinces out of the muslin into the sweet-meat pots, pour the syrup over them, and when cold, cover them as before mentioned.

TO MAKE APPLE JELLY.

Take twelve large apples, cut them into thin slices, put them in a preserving-pan with three pints of water to them; boil it till it comes to a quart, strain it through a lawn sieve into a clean pot, and use it as the

receipts direct. Codlins are the best apples to make it of.

TO PRESERVE APRICOTS IN JELLY.

Take two pounds of apricots, and pare them neatly; put one pound of sugar into a preserving pan with one pint of water, and let it boil till it looks clear,—then scald the apricots in boiling water, taking care you do not break them,—put them into the syrup, let them simmer slowly for five minutes (turning them gently), and set them off for half an hour; set them on again, and as soon as they boil, take them off. Set them by for three days, warming them up once every day,—then put them on a sieve to drain, and make a syrup for them as follows:—Put one pound and a quarter of double-refined sugar into the preserving-pan, with three quarters of a pint of water; set it on the fire for fifteen minutes, skim it clean, and add to it half a pint of strong apple jelly, and let it boil ten minutes; wipe the apricots with a clean cloth, and put them into the syrup,—let them just simmer, to make them look clear, then take them out carefully with a spoon, and put them into the pots; pour the syrup over them, keeping a little in a saucer to cover them when they are cold,—cover them with paper dipped in brandy, and a bladder or leather tied over it.

TO PRESERVE APRICOTS ANOTHER WAY.

Pare the apricots, thrust out the stones with a skewer; to every pound of apricots put one pound of double-refined sugar, pound it in a mortar, and strew it over them,—sprinkle on them a little water, and let them lie all night; crack the stones, take out the kernels, peel them, and put them in the inside of the

apricots; put them over a slow fire, and give them a gentle boil,—take them off to cool, and do so three different times; then set them by till next day. Take them carefully out of the fyrup, and put them into pots; boil up the fyrup, skim it clean, pour it over the apricots, and when cold, cover them as above.

TO PRESERVE GREEN APRICOTS.

Gather the apricots before the stones are hard, put them into a coarse cloth with a handful of salt, and rub them; put them into a pan of hard water with vine leaves under and over them, and set them on a slow fire till they are of a fine light green. If there are any broken, or of a bad colour, pick them out. Weigh the best, and to one pound of apricots put one pound of double-refined sugar; make it into a fyrup with a pint of water, skim it clean, and put in the apricots; give them a boil, and set them by for three days, giving them a gentle boil each day; add to them the juice of a lemon, boil them for five minutes, put them into pots, and cover them as above.—Of the bad ones you may make a tart for present use.

TO PRESERVE GREEN COOSEBERRIES.

Take the largest and finest you can get while they are green, and take out the seeds; put them in a brass pan, with some vine leaves under and over them, and cover them with hard water, adding a bit of alum; cover them close down that no steam may get out, hang them up high in the chimney to go very slow all night; take them off next morning, and hang them on at night, and do so till they are green,—taking care that they do not boil, or they will not

green. When they are green, drain them on a sieve, weigh them, and for every pound of gooseberries put a pound of double-refined sugar into a preserving-pan, with a pint of water, and boil it till it is clear; let it stand till it is cool,—put in the gooseberries, set them on a slow fire, keep them stirring, and let them simmer; set them by till the next day, then add to them the juice of a lemon, and boil them on a slow fire till they are clear; put them in pots, and when cold, cover them with a brandy paper and bladder,—tie them down. You may leave the seeds in if you will.

TO PRESERVE GREEN GOOSEBERRIES LIKE HOPS.

Take large green gooseberries, cut them in four quarters at the stalk end, leaving the other end whole, and take out the seeds; put them into a brass pan with vine leaves under and over them, cover them with hard water, put to them a spoonful of powder-sugar, a bit of almond, and a tea-cup full of alcgar,—set them over a slow fire to warm; set them by for ten days, warming them up once each day,—and if they are not green in that time, hang them over a slow fire till they are so, then drain them on a sieve. Take a needle with a strong thread, making a knot at the end, run the needle through six or eight gooseberries, placing them one within another,—cut off the thread, and make a knot at each end to keep them together, and do so till you have done them all. Weigh them, and to one pound of gooseberries put one pound of double-refined sugar, and make it into a syrup; put in the gooseberries, let them boil, and set them by for three days, warming them up once each day,—add to them the juice of a lemon; let them boil till they are clear, put them into small pots, cover

them with paper dipped in brandy and a bladder, tie them down, and keep them for use.

TO PRESERVE ANGELICA.

Take the tender stalks, put them into a preserving-pan, with vine and currant leaves under and over them; cover them with hard water, and add to them a bit of alum, hang it over a slow fire to green, and when it is greened, boil it in the same water till it is tender; drain it, pick off the strings with a pen-knife, and tie it in knots, or in what form you please. Take their weight of double-refined sugar, and pound it, put the angelica into a preserving-pan, strew the sugar over it, and let it lie three days and nights. To every pound of sugar and angelica put three quarters of a pint of water,—boil and skim it till it is quite clear, put it in pots, and when it is cold put on some paper dipped in brandy, cover it, and tie it down.—If you choose to candy it, you may take it out of the syrup, wipe it dry with a cloth, and lay it on glass plates; dust on some fine sugar, put it into a stove to dry, and keep it in paper boxes in a dry place.

TO PRESERVE GREEN GAGE PLUMBS.

Take the finest plumbs you can get just before they are ripe, weigh them, and put them in a brass pan with some vine leaves in the bottom and top; put in a bit of roche alum, and cover them with hard water, set them over a slow fire; when they are hot, and the skins begin to rise, take them out, and take the skins carefully off,—put them in a dish as you do them, lay them in the same water, with leaves over them, cover them close down to keep in the steam, then hang

them a great distance from the fire till they are green, which will be in six or eight hours. Take half their weight of sugar, clarify it, put in the plumbs, give them a gentle boil, and do so for four days. Take the other half of the sugar, clarify it, add to it half a pint of strong apple jelly, and put in the green gages; let them have a simmer, put them carefully in the pots, and pour the syrup over them, but always mind to save a little to put over them when they are cold; lay on papers dipped in brandy, and cover them close down.

TO PRESERVE GREEN GAGES ANOTHER WAY.

Take green gages which are ripe, weigh them, nick them lightly down the seam with a pen-knife,—clarify half their weight of sugar, and let them be scalded in hard water; when the skin begins to rise, take it carefully off, lay them in the syrup, let them simmer, and set them off the fire for one hour; put them on again, and do so for three times; then set them by for eight days, giving them a warm each day. Clarify the other half weight of sugar, add to it half a pint of strong apple jelly, put in the green gages, and let them simmer; take them carefully out, and put them in the pots,—let the syrup simmer for five minutes, pour it on the green gages (keeping a little out to put on them when they are cold), and cover them as above.

TO CLARIFY SUGAR.

To every pound of double-refined sugar put one pint of water, set it over a charcoal fire to boil, and skim it clean; when it looks clear, dip in a spoon: if it is enough done it will drop thick. Use it as the receipts direct.

TO PRESERVE GREEN CODLINS.

Gather them when they are half grown, lay them in a brass pan with some vine leaves under and over them, put to them some water, cover them close down, and set them on a slow fire; when the skin begins to rise, take them out and peel them,—put them into the pan again, with some hard water, and the leaves under and over them,—add to them half a pint of vinegar, and a piece of roche alum; cover them close down; to prevent the steam from getting out,—then hang them over a slow fire till they are quite green, taking care they do not crack. Take them out, and with a small pen-knife make a hole in them to the heart, and take out the seeds; weigh them, and to every pound of codlins put one pound and a quarter of double-refined sugar: clarify half of it, put in the codlins, and set them to simmer, stirring them all the time. Pound the other part of the sugar, and sprinkle on some; let them simmer, take them off, and let them stand a little; put them on again, and do so for three times, adding the sugar till it is all in; set them by for six days, turning them every day,—then set them on the fire, let them boil for five minutes, keep stirring them, that they may do all sides alike: put them in the jars; when they are cold, lay on them a brandy paper, and cover them with bladder.

TO PRESERVE GREEN CODLINS ANOTHER WAY.

Let the codlins be greened as before, then weigh them, and to every pound of codlins put one pound and a half of sugar. Have ready the rinds of two lemons cut like straws, and boiled tender; clarify the

sugar, put in the codlins, lemon peel, and a stick of cinnamon, let them simmer slowly till they are quite clear, moving them all the time; take them off, and let them stand till they are almost cold: set them on again to simmer, and do so for three times, that they may be boiled to the heart,—otherwise they will shrivel, which spoils the beauty of them; set them by for three days, turning them every day, then add the juice of two lemons, set them on to boil for five minutes, and skim them clear; then put them into a jar, and cover them close down as before. When you use them, put some of the lemon peel over them.

TO PRESERVE GOLDEN PIPPINS.

Let the pippins be quite ripe, free from spots, and not bruised; pare them neatly, make a small hole with a pen-knife, and take out the cores; weigh them; and to every pound of pippins put one pound and a half of double-refined sugar; clarify it; add to it the rinds of two lemons cut like straws, and boiled tender. Let the pippins be boiled in soft water, and when they begin to crack, take them out, and put them into the syrup; set them on to simmer till they look clear, moving them all the time; set them by for two hours, put them on again, and let them simmer, and do so for three times; set them by for six days, turning them every day to take the sugar. Then put the juice of the two lemons, a pint of codlin jelly, and three quarters of a pound of fine sugar pounded; set it on to boil for eight minutes, take out the pippins, put them into jars; let the syrup boil for ten minutes longer, pour it on the pippins, and when cold, cover them as before.

TO MAKE A COMPOTE OF PIPPINS.

Take golden pippins that are ripe and free from spots, pare them neatly, and take out the cores; weigh them, and boil them in soft water for ten minutes: if they are like to crack take them out. Clarify half their weight of sugar, put them in, with the rind of a lemon cut like straws, and boiled tender; let them simmer slowly ten minutes. Put the pippins into a dish, and boil the syrup till it looks clear, and will drop in two or three places of the spoon,—then pour it over the pippins, and when cold, serve them up for a second course. You must not keep them above eight days, or they will spot with mould, being only made for present use. If you do not use them in that time, you may make tarts of them.

TO STEW PEARS.

Take twelve large baking pears, pare them neatly, leaving on the stalks, stick in them a few cloves, put them into a jar with a bottle of red wine, two pounds and a half of sugar, two pennyworth of cochineal pounded, and two new pewter spoons; tie brown paper over them, bake them in a slow oven till tender. If the syrup is not clear, put it into a preserving-pan, boil it for a quarter of an hour; pour it into the pears, cover them with a bladder and leather, set them in a dry place, and keep them for use.

TO MAKE A COMPOTE OF APRICOTS.

Pare one pound of ripe apricots neatly, and push out the stones with a wooden skewer, clarify three quarters of a pound of sugar, put in the apricots, let them simmer slowly for five minutes, keeping them

moving all the time; set them off for half an hour,—then set them on again to simmer, but not boil, and do this for three times. Take the apricots carefully out that you do not break them, lay them in the dish, and boil the syrup till it is as thick as above, pour it over the apricots, and when cold, serve it up for a second course. If not used, you may serve it up another day with a crowcant over it; or you may make a tart or tartelets of them.

TO MAKE A COMPOTE OF CHERRIES.

Take large morelle cherries when they are quite ripe, weigh them, and to every pound of cherries put three quarters of a pound of sugar, and clarify it. Cut off half of the stalks of the cherries, leaving the other half on; nick them in the seam with a pen-knife, put them in the syrup, and let them simmer for five minutes; set them off one hour; set them on again for three minutes, and do so three times; take them carefully out with a spoon, and lay them in a dish: boil the syrup till it is thick, pour it over the cherries, and serve them up as before.

TO PRESERVE A GREEN PINE-APPLE.

Lay a green pine-apple into hard water with a little salt; let it lie in it for six days, changing it every day,—then set it on in a brass pan with hard water and a little salt, half a gill of vinegar, a piece of roche alum, and some vine leaves under and over it; cover it close down, and let the fire be very slow under it. When it is quite green; put it into a mug of hard water, letting it stand all night to take off the taste of the vinegar; make a thin syrup of a pound of sugar, and

a pint of water, put the apple into a jar that will just hold it, and when the syrup is almost cold, pour it on, tie it down, and let it stand eight days; then boil up the syrup again, and when near cold, pour it over the apple, doing so for three times. If the pine-apple is large, take three pounds of double-refined sugar, make it into a syrup with a pint and a half of water, and let it boil a quarter of an hour; skim it well, add the juice of two lemons, and let it boil a little longer; pour it into a jar, put the pine-apple into it, and cover it down.

TO PRESERVE GREEN CUCUMBERS:

Take some small and some large green cucumbers, free from spots, and the greenest you can get, put them into a jar, and pour over them some boiling salt and water; let them stand for a week, changing the water three times; put them in a brass pan, with a cabbage leaf under and over them; cover them with hard water, a little salt, and half a pint of aleger, hang them over a slow fire till they are quite green. Take them out, and cut a piece off the end, or out of the side of the large ones, and scoop out the seeds: you may let them remain in that form, or cut them in quarters, or in flowers, sprigs, half-moons, or in what form you please,—the small ones to remain whole. Run a large needle through them, that the sugar may penetrate into them, and put them into hard water for two days and nights. Take them out, weigh them, and to every pound of cucumbers put a pound and a half of double-refined sugar; make a thin syrup of one-third of it, and when it is cold, put in the cucumbers, and let them stand for a fortnight, boiling up the syrup twice a week for that time. Clarify the

remainder of the sugar, and put to it a few cloves, a stick of cinnamon, two nutmegs, the juice of two lemons, with the rinds cut like straws, and a little-ginger cut in slices; let them simmer for ten minutes, —then put in the cucumbers, and let them simmer for three minutes; take them off, put them into the jars, and pour the syrup over them. When they are cold, cover them with a brandy paper and bladder, and keep them in a dry, cool place.

TO PRESERVE MAGNUM BONUM PLUMBS.

Let the plumbs be quite ripe, and clear from gum and bruises, nick them in the seam with a pen-knife, weigh them, and put them in a preserving-pan with some soft water; set them over a stove, keep them moving all the time, that they may be done all alike; when the skins begin to rise, take them out, peel them, and to every pound of plumbs put one pound and a quarter of double-refined sugar. Clarify half of it, and put in the plumbs; let them simmer very slowly for ten minutes, then take them off the fire for two hours, turning them often; set them on again, and let them simmer for three minutes,—take them off, and set them by till next day; lay them on a sheet of white paper,—take them off the paper and warm them up,—lay on the paper again, and repeat this for three days: take them out, and lay them on a sieve to drain. Clarify the remainder of the sugar, and put to it one pint of codlin jelly; let it simmer for twelve minutes, put in the plumbs, and let them just boil; take them carefully out with a spoon, put them in the pots, pour the syrup over them (keeping out a little to put over them when they are cold), and cover them with brandy paper and a bladder.

TO PRESERVE MAGNUM BONUM PLUMBS ANOTHER
WAY.

Take the plumbs when they are half ripe, weigh them, put them into a preserving-pan, with some vine leaves under and over them; put to them some hard water, a piece of roche alum, and half a pound of soft sugar; set them upon the stove till the water is milk-warm, then set them by for twelve days,—doing the same once a day. Set them over a slow fire to green; when they are green, take them out, and put them into a sieve to drain. Take their weight of double-refined sugar, and clarify it; wipe the plumbs dry with a cloth, and put them in one at a time; set them on a stove, and let them simmer for three minutes, then set them by three days, warming them up each day; then take them out, lay them in a dish to drain, and put them into pots. If any syrup remains in the dish, put it into the preserving-pan, adding to it some codlin jelly. If there are three pounds of plumbs, put to them one pint of codlin jelly; let the syrup simmer for ten minutes, pour it to the plumbs (keeping a little out to put over them when they are cold), and cover them with brandy paper as before.

TO PRESERVE CHERRIES IN JELLY.

Put three pounds of double-refined sugar into a preserving-pan, pounded, add to it one pint and a half of codlin jelly, set it over a slow fire, let it boil for fifteen minutes, and skim it well; put in two pounds of Kentish cherries stoned, let them boil a little, but not too fast; set them off the fire for some time,—set them on again; when they are tender, let them boil very fast till they will jelly, which you may see by its

dropping thick off the spoon. Put them into pots or glasses, and cover them as before.

ANOTHER WAY.

Weigh three pounds of cherries, stone them, and make a syrup for them of half their weight of sugar; put in the cherries, and let them simmer for eight minutes; set them by for three days, warming them up each day, then put them on a sieve to drain. Put the other half weight of sugar into a preserving-pan, with one pint of codlin jelly, and half a pint of water; set it on the stove to boil very fast for one quarter of an hour; put in the cherries, and boil them for one minute, then put them into your pots (saving a little of the syrup to put over them when they are cold,) and cover them as before.

TO PRESERVE WINE SOURS.

Take the finest wine sours you can get, pick off the stalks, nick them down the seam with a pen-knife (skin deep), and weigh them. Take half their weight of loaf-sugar, pound it, and lay the wine sours in a jar, with the sugar between them; sprinkle on them half a pint of water to melt the sugar, tie over them a brown paper, and set them into a slow oven when the bread comes out. When the skins begin to crack, take them out, and set them by till next day; pour the syrup from them, and boil it,—pour it on them, and do so for three days. Then take the other half of the sugar, clarify it, and strain it into the syrup in which the plumbs were baked; let it simmer, and put in the wine sours; let them simmer for eight minutes, skim them well, put them into jars, pour the syrup

over them when cold, cover them with a piece of white paper and some rinded mutton suet half an inch thick, then tie them over with paper and leather.

TO PRESERVE DAMSONS LIKE WINE SOURS.

Weigh some of the largest damsons you can get, and slit them down the seam with a pen-knife; put them into a jar, clarify their weight of sugar, and pour it on them; tie them down with a piece of paper, put them into a slow oven, and let them bake till the skins begin to crack; take them out, and set them by for three days, warming up the syrup each day: the last day boil the plumbs and syrup together for eight minutes, then take out the plumbs, and boil the syrup a little longer; put the plumbs and the syrup together, and let them stand till quite cold,—put them into jars, and cover them with paper and rinded suet as before.

TO PRESERVE DAMSONS FOR TARTS.

Take the small long damsons, pick off the stalks, slit them down the seam with a pen-knife, weigh them, and put them into a jar; to every pound of damsons take three quarters of a pound of common loaf-sugar, clarify it, and pour it on them; tie them down with a piece of paper, bake them in a moderate oven; take them out, and let them stand till next day,—then put them in a preserving-pan, and let them boil five minutes; take out the damsons and put them into a jar; boil the syrup a little more, pour it on them, and let it stand till it is quite cold; put them into small jars or wide-mouthed bottles, cover them with a paper and rinded suet as before.

TO PRESERVE MORELLE CHERRIES.

Get the cherries when they are quite ripe, weigh them, cut off half the stalks, and take out the stones; to every pound of cherries put one pound of loaf-sugar pounded; put the cherries in a preserving-pan, and strew the sugar over them; put to them one pint of the juice of red currants, and let them stand all night; set them over a slow fire to simmer for six minutes,—then take them off, and set them by another night; give them another boil, take the cherries carefully out, put them in the pots, boil the syrup till it is thick, and pour it on them.

TO PRESERVE RED RASPBERRIES.

Gather the raspberries when they are quite ripe, pick out the largest and best of them, weigh them, lay them in a deep dish, and strew over them their weight of double-refined sugar. Put the small and broken raspberries into a preserving-pan with a quart of red currants, and half a pint of water; let them boil slowly twelve minutes, strain the juice from them, and put it into the preserving-pan with the whole raspberries, and let them simmer a little; sprinkle in half a pound more of sugar, and take them off for two hours; set them on again and make them hot, doing so three times, and let them simmer a little the last time, to make them clear; put them in pots: when cold, cover them with papers dipped in brandy, and tie them down, with a bladder.

White raspberries are done the same way, only take white currants instead of red.

TO PRESERVE RED GOOSEBERRIES.

Gather the largest and reddest gooseberries you can get, pick and weigh them; to every pound of gooseberries put one pound of loaf-sugar, put it into a preserving pan, with half a pint of water to a pound of sugar; boil it pretty thick, and put in the gooseberries, let them boil a little, and set them off for one hour; put them on again, give them a simmer, and repeat this for three times. Let them stand two nights, then set them on to boil till they look clear and the syrup is thick; put them in the pots, and cover them as before.

TO PRESERVE RED GOOSEBERRIES FOR TARTS.

Take four pounds of red gooseberries,—clarify two pounds of sugar, put in the gooseberries, and let them simmer ten minutes; take them off for one hour; set them on again, and let them boil pretty fast till they grow thick, and begin to fall to the bottom; keep them stirring, otherwise they will burn at the bottom. When the syrup drops thick off the spoon, they are enough. Put them into jars, and cover them as before. When you make tarts or tartlets of them, put a spoonful of water in each.

TO PRESERVE RED CURRANTS IN BUNCHES.

Gather the finest and largest red currants you can get, stone them, and tie them up in bunches to a small skewer two inches long; to a pound of currants put one pound and a half of double-refined sugar into a preserving-pan, with a pint of water; boil it fifteen minutes, and let it stand to cool, put in the bunches, put the paper close to them, and set them by till next

day; then make them scalding hot. Set them by again for three days, then set them on to boil for three minutes; take them off, and put them into the pot; boil the syrup a little thicker; when it is cold, pour it on the currants, and cover them with brandy paper.

TO PRESERVE CURRANTS FOR TARTS.

Take three pounds of the finest red currants you can get, and strip them clean; put one pound and a half of loaf-sugar into a preserving-pan with half a pint of water; let it simmer for twelve minutes, and put in the currants,—let them boil pretty fast till they look clear and will jelly, then put them into pots, and cover them as before.

TO PRESERVE BARBERRIES IN BUNCHES.

Take the ripest barberries you can get, pick out the largest bunches, and take out the seeds with a quill; tie six bunches to a small piece of stick, doing so till they are all tied, then weigh them. Take the loose ones, and put them into a preserving-pan with a pint of water; let them boil till they are soft, strain the liquor, and put it in a preserving-pan with one pound and a half of double-refined sugar; let it boil fifteen minutes, then put in the barberries, just let them have a boil, and set them by for eight days, warming them up every other day. Set them on to boil ten minutes, take out the bunches, and put them in the pots; boil the syrup a little more, pour it on them, and cover it as before.

TO PRESERVE BARBERRIES FOR TARTS.

Pick the female barberries from their stalks, and

pound their weight of loaf-sugar; put the barberries into a jar, and the sugar over them; put the jar in a kettle of boiling water, till the sugar is melted, and the barberries are soft; let them stand in the jar two days, then put them in a preserving pan, let them boil twenty minutes, put them into small jars, and cover them in a dry, cool place.

TO PRESERVE STRAWBERRIES WHOLE.

Take one pound of scarlet strawberries with the stalks on, and put them in a deep dish, pound two pounds of double-refined sugar, and strew over them. Take a few ripe strawberries, bruise them, put them into a jar with half a pint of water and a little sugar; set them into a slow oven till the sugar is dissolved, and the syrup comes out of them; strain the syrup through a fine sieve or a muslin rag, into a preserving-pan, and put to it the whole strawberries and sugar; let them be just warm, then take them off, and let them stand till they be quite cold,—set them on again to warm, and do so for six times. Take the strawberries out, put them in pots or glasses, and boil the syrup for ten minutes; when it is cold, put it over the strawberries, put brandy paper and a bladder over them, and tie them close down.

TO PRESERVE CHERRIES IN BRANDY.

Take two pounds of the largest morelle cherries you can get, when they are quite ripe and free from bruises; cut the stalks half off, and slit them down the seam, skin deep, with a pen-knife, then boil one pound and a half of loaf-sugar to a candy height; when it is cold, mix it with a pint of brandy, put it

into a jar, and put in the cherries. If the fyrup does not cover them, fill them up with brandy, and put a small weight on them to keep them under the fyrup; tie them down with bladder and leather, and keep them in a cool, dry place. As the fyrup wastes, fill them up with brandy.

CHIPP'D ORANGE MARMALADE.

Cut six pounds of Seville oranges, and squeeze out the juice into a bafon; fet on the skins to boil till tender, then cut them in very thin slices half an inch long. Put seven pounds and a half of fugar into a preferving-pan, add seven pints of water, fet it over the ftove, and let it boil one hour; then put in the juice and slices of the oranges, let it boil till it is quite clear, and will jelly; put it in pots, and when it is cold, cover it with a paper and bladder.

TO PRESERVE ORANGES CARVED.

Take the largeft thick-rinded Seville oranges you can get, let them be clear from spots, and cut the rinds with a pen-knife in what forms you please; draw out the part of the peel as you cut them, cut a round hole at the ftalk end the bignefs of a fixpence, and take out the feeds with a Shank of a tea-fpoon; put them into water for two days and nights, changing them once a day to take off the bitter; take them out, and weigh them, put them on to boil in a panful of water, taking care they do not break. To every pound of oranges put one pound and a half of double-refined fugar; clarify it, put in the oranges, and let them boil for twelve minutes, then fet them by for twelve days, warming them up twice in that time;

add to them the juice of two lemons, with the rind cut in straws and boiled tender; set them on to boil till the oranges and syrup look clear; put them into small pots that will just hold them, and pour the syrup over them; let the hole of the orange be down till you cover them, and then you must turn it up, and put in the piece; lay some brandy paper on them, and cover them with bladder and paper as before.

You may preserve whole oranges without carving the same way.

TO PICKLE RED CURRANTS FOR GARNISHING.

Boil two quarts of white wine vinegar, with two handfuls of salt, and four ounces of brown sugar, for ten minutes,—add some cochineal prepared; put it in a jar, let it stand all night,—then gather some of the finest bunches of red currants, and put them in your jar: let them be well covered with the pickle, or they will spoil.

ONIONS IN MANGO.

Peel four large onions, put them into some boiling salt and water,—let them simmer four minutes; take them out; when cold, take a little of the inside out, fill them with mustard-seed and scraped horse-radish, with black and clove pepper, and rice ginger cut in slices; tie upon the hole a piece of the onion you take out of the middle, put them in a jar; boil two quarts of vinegar, with two pennyworth of cochineal to make them red,—put in the pickle boiling hot.

TO PICKLE GREEN APPLES.

Take some green apples, put them in a brass pan

with vine leaves under and over them, with hard water,—set them on the fire, stop them close to keep in the steam; when the skin rises, take them out, peel them, put the apples into a pan to the same water; set them on the fire again, let them simmer, but not boil; when green, take them out to drain; when cold, put them in a jar. Boil as much vinegar as will cover them, with a little black and clove pepper, mace, and a little salt.

TO PICKLE LEMONS.

Take six lemons, grate the outside rind off them, cut them across the end half an inch down each way, put them in a dish, and cover them with salt; let them lie ten days, rubbing them every day with the same salt; boil two quarts of white wine vinegar, some mace, white pepper, and ginger; put in your lemons, and let them have a simmer, but not boil,—then put them in a jar, and keep them for use.

ORANGE CAKES.

Take a pound of Seville oranges, cut them in quarters, pick out the seeds, boil them in water till tender, and dry them with a cloth; shred them very fine, then put a pound and a quarter of fine sugar in a preserving-pan with half a pint of water; boil it till it comes to sugar, then put in the oranges, and stir it a little; set it on to boil slowly till it looks clear, skim it well, then put it into flat glasses or moulds, and dry them in a stove. When they are candied on the upper side, turn them out of the moulds upon a dish, and dry the other side; then keep them in paper boxes in a dry place.

TO MAKE RED CURRANT JELLY.

Gather the red currants when they are ripe, strip them off the stalks, wash them clean, put them into a jar, tie a paper over them, and let them stand in a slow oven to infuse till all the juice comes out; then strain it through a cloth or lawn sieve, measure it, and to every pint of juice you must have one pound of fine sugar; clarify it, and skim it clean; put in the juice, boil it till it will jelly, skim it well, and put it into pots or glasses: when cold, cover it with brandy paper, tie it down with paper and bladder, and keep it in a cool, dry place.

RED CURRANT JELLY ANOTHER WAY.

Take two quarts of red currants and two quarts of white, pick and wash them clean, and put them into a preserving-pan with half a pint of water; set it over a slow fire to simmer till all the juice comes out,—strain it through a lawn sieve, and for every pint of juice take one pound of fine sugar; put it in a preserving-pan, and to every pound of sugar put half a pint of water; boil it till it is candy height, and put in the juice; boil it till it jellies, which you may know by putting a little in a spoon to cool: if it jellies it is enough. Put it in the pots, and cover it as before.

BLACK CURRANT JELLY.

Gather the currants when they are ripe, pick and wash them clean, and put them into a jar that will hold them. To six quarts of currants put one quart of water, tie them down with a brown paper, and put them in a slow oven for two hours. Take them out,

and strain them through a thin cloth or sieve; for one quart of juice you must have two pounds of sugar; clarify the sugar to a candy height, put in the juice, and boil it till it jellies; put it in pots, and cover it as before.

RED RASP JAM.

Take four pounds of raspberries when they are ripe and dry, and pick out the stalks; put them into a preserving-pan, and bruise them with a silver spoon; put to them four pounds of fine sugar pounded, and add one pint of currant juice; set them over a stove, boil them pretty quick for half an hour, skim them clean, put them into pots, and cover them as before.

ANOTHER WAY.

Take three pounds of rasps, let them be clean picked, bruise them, and strain them through a coarse sieve to take out the feeds; put to it three pounds of fine sugar, and one pint of currant juice; boil it pretty quick for twenty minutes, put it into the pots, and cover it as before.

RED STRAWBERRY JAM.

Take two pounds of scarlet strawberries when they are ripe, pick and bruise them fine, put them in a preserving-pan, with two pounds and a half of fine sugar, and one pint of red currant juice; set them over a clear fire, boil them quick for twenty-four minutes, put them into pots or glasses, cover them as before, and keep them in a dry place.

RED CURRANT JAM.

Take two pounds of red currants when they are quite ripe, put them in a preserving-pan, and boil them for ten minutes; put them through a hair sieve to take out the seeds, put it into a preserving-pan with one pound and a quarter of fine sugar, sifted; set it over a fire, and boil it fifteen minutes, stirring it all the time; skim it clean, put it in pots, and cover it as before.

BLACK CURRANT JAM.

Pick two pounds of ripe black currants, bruise them fine with a wooden spoon, put them in a preserving-pan with one pound and a half of loaf-sugar beaten fine; boil it twenty minutes, skim and stir it all the time, put it into pots, and cover it as before.

RED GOOSEBERRY JAM.

Pick three pounds of red gooseberries clean, put them into a preserving-pan with two pounds of sugar pounded; bruise them very fine, set them on the fire, and let them boil for half an hour pretty fast; skim them clean, put them into pots, and cover them as before.

BULLACE CHEESE.

Take four pounds of bullace when they are quite ripe, put them into a jar with a pound of sugar pounded, and tie them down with paper; bake them in a slow oven till they are soft, then rub them through a hair sieve; to every pound of pulp put three quarters of a pound of fine sugar, set it over a slow fire, and boil it three quarters of an hour,—or more,

if it is not enough; keep stirring it all the time, put it into flat pots, cover it as before, and keep it in a dry place.

DAMSON CHEESE.

Put three pounds of ripe damsons into a jar with half a pound of loaf-sugar pounded, tie them down with a coarse paper, and bake them in a slow oven till they are soft; rub them through a hair sieve, and to every pound of pulp put one pound of sugar pounded; put the pulp and sugar in a preserving-pan, set it over a fire, boil it till it grows clear and thick, stirring it all the time, put it in flat pots, and cover it as before.

OBSERVATIONS ON DRYING AND CANDYING.

All fruits must be preserved before they are candied; they are better for lying in the syrup a month or more, for in that time the sugar will penetrate into them. Take them out, wipe them dry with a cloth, and lay them on a sieve,—then boil some sugar to a candy height, and put the fruit into it; when they are candied over, take them out, lay them in dishes, and put them in a drying stove to dry gradually; when they are done, put them in paper boxes, with white paper between them, and keep them in a dry place for use.

TO BOIL SUGAR TO A CANDY HEIGHT.

Put a pound and a half of double-refined sugar

into a preserving-pan, and put to it three quarters of a pint of water; set it over a clear fire,---when it boils, skim it clean as it rises; when it begins to look clear and candies about the edges of the pan, it will then be high enough for any kind of fruit.

GOOSEBERRY PASTE.

Split one pound of red-ripe gooseberries, and take out the seeds, put them into a preserving-pan with one pint of red currant juice,—boil them till they are tender, and rub them through a hair sieve: put a pound and a half of double-refined sugar pounded, and half a pint of water, set it over a slow fire, and boil it to sugar again; then put in the pulp of the gooseberries, stir it over a slow fire for half an hour, but do not let it boil; pour it into glasses, or what shape-moulds you please, but not too thick,—dry it in a stove, turn it out of the moulds, and keep them in paper boxes in a dry place.

APRICOT PASTE.

Pare and stone one pound and a half of apricots, and boil them in water till they are tender; put a pound and a half of double-refined sugar pounded into a preserving-pan, with as much water as to wet it, and boil it till it comes to sugar again; rub the apricots through a sieve with a wooden spoon, put it into the preserving-pan to the sugar, stir it well till the sugar is melted, and set it over a stove to simmer (but not boil) for twenty minutes, stirring it all the time; when done, pour it into what moulds you please, dry them in a stove, and when they are stiff, turn them out; put them on glass plates, and set

them in a stove, turning them every day till dry, put them in paper boxes, and keep them in a dry place.

ORANGE CHIPS.

Pare six Seville oranges (keep the parings whole if you can), put them into salt and water for two days, then take them out and weigh them; boil them in spring water till they are tender; make a thin syrup of half their weight of sugar, put in the parings, and boil them till they look clear; set them by for eight days to take the sugar, warming them up twice in that time, and lay them on a sieve to drain. Take the other half weight of sugar, dip it in water, and put it in a preserving-pan,—boil it till it will candy, put in the chips, stir them over a slow fire till the sugar looks white, and hangs upon them; then take them up, lay them upon sieves, put them into a stove to dry, and keep them in paper boxes in a dry place.

TO DRY CHERRIES.

Pick and stone two pounds of morelle cherries, put them into a pan with two pounds and a quarter of fine sugar beaten, and sifted over them, add half a pint of water; let them stand all night, and the next day take the cherries out of the sugar; boil up the syrup, skim it clean, put in the cherries, and let them simmer slowly for ten minutes; set them by till the next day,—warm them up again, and do so for three times; put them on a sieve to drain, and set them in a stove to dry, on sieves or glass plates, turning them every day: keep them in paper boxes in a dry place for use.

TO DRY CHERRIES ANOTHER WAY.

Stone one pound of cherries, put them in a preserving-pan with one pint of water, set them on the fire, and let them boil for one minute; drain them on a sieve, put them in a preserving-pan, and strew on them three quarters of a pound of fine sugar pounded; let them lie all night, set them on the fire to simmer for five minutes, then take them off, and let them stand till cold; do this three times, drain them on a sieve, and dry them in a stove.—You may make treble cherries of them by saving the stalks, and wrapping five or six cherries one upon another. Put them in paper boxes, and keep them in a dry place.

TO DRY CURRANTS IN BUNCHES.

Stone one pound and a half of currants, tie them up in bunches, put two pounds of fine sugar into a preserving-pan with one pint of water; let it boil for five minutes, then take it off; when it is near cold, put in the currants, with a plate on them to keep them under the syrup. Set them by till the next day, then warm them, and turn them in the syrup, doing so for four days; give them a boil, let them lie all night in the syrup, and turn them often in that time; lay them on a sieve to drain, dry them in a stove, and sift some sugar over them,—put them in a paper box, and keep them in a dry place.

TO DRY GREEN GAGE PLUMBS.

Put half a pound of sugar into a preserving-pan with a pint of water, boil it, and skim it clean,—then slit one pound of plumbs down the seam, and put

them into the fyrup; fet them on the fire, and let them fimmer slowly till they are quite tender, turning them carefully that all fides may be done alike. Set them by all night with a paper over them to keep them under the fyrup, otherwife they will lofe their colour; then put three quarters of a pound of fine fugar into a preferving-pan with a quarter of a pint of water,—boil and skim it clean. Let the fyrup be cold, drain the plumbs from the firft fyrup, and put them into the other, and fet them on the fire to fimmer till they look clear; fet them by in a mug for ten days, then drain them, dry them in a stove, and keep them as before.

WHITE CURRANT CLEAR CAKES.

Pick fome white currants, wash them clean, and put them into a jar, cover them over with a piece of paper, and bake them in a flow oven till the juice comes out; ftrain it through a clean fieve, and then through a piece of muflin. Put one pound and a half of treble-refined fugar pounded into a preferving-pan, with half a pint of water, and let it boil till it will candy, then ftir in a pint of currant juice; let it fimmer a little over a flow fire; take it off, pour it into plates or glaffes, and fet them in a stove to dry; when they are about half dry, cut them into rounds, half rounds, and quarters; lay them on glafs plates, and turn them till they are quite dry; put them in paper boxes, and keep them in a dry place.

You may do red currants and raspberries the fame way.

TO CANDY ANGELICA.

Take angelica that has been preferved, and lain in

the fyrup for a month, wipe it dry, and lay it on a sieve; put one pound of treble-refined sugar into a preserving-pan with half a pint of water; boil it till it comes to sugar again, rub it with the back of a spoon to the side of the pan, strew it over the angelica, lay it upon plates, dry it in a stove, and keep it as above.

ORANGE IN SLICES CUT LIKE LAUREL LEAVES.

Cut six thick-rinded Seville oranges in quarters, take out the pulp, cut each quarter into three thin slices, like laurel leaves; boil them till tender, weigh them, and to every pound of slices put a pound and a half of fine sugar; clarify your sugar with a pint of water to a pound of sugar; skim it clean, put in your slices, and let them boil twelve minutes; set them by for two days, then boil them till they look clear; take out your slices, and put them in jars; add to the fyrup the juice of two lemons, give it a boil, skim it, pour it on your slices: let them be well covered with the fyrup, or they will spot with mould. They will make a very pretty supper dish, and are very useful.

TO MAKE WHITE CAPS.

Put three quarters of a pound of flour in a bowl, make it into a paste with a quarter of a pound of butter boiled in a little water; divide the paste into four pieces, and roll it out thin. Take four large stewed pears, put one into each sheet of paste, close them up neatly, put them into a baking-pan, and bake them in a moderate oven. When done, take them out, and ice them the same way as you do fruit-cake; dry them in an oven, and serve them up for a second course, or for supper.

BLACK CAPS.

Take eight large apples, cut a bit off the blossom end, wet them with a little wine, and grate on them some sugar, put them into a tin baking-pan, set them in a quick oven, and bake them for half an hour. If they are not black in that time, take them out, and hold a salamander over them till they are black; then put them into a deep china dish, boil a little currant jelly and red wine over them,—or you may serve them up with a boiled custard round them.

TO BOTTLE GOOSEBERRIES.

Pick some green walnut gooseberries, put them into bottles, fill them up with clear hard water, pour a little rinded suet over the top of them, cork and resin them down, tie a piece of bladder and leather over them, and keep them in a dry, cool place.

TO BOTTLE GOOSEBERRIES ANOTHER WAY.

Gather the gooseberries when they are quite dry, pick off their eyes and stalks, and put them in bottles; cork them down tight, and bake them in a slow oven (only just warm) for six hours; beat the corks down tight, resin them over, cover them with leather and bladder, and keep them in a cool, dry place.

You may keep bullace and damsons the same way.

OBSERVATIONS ON MADE WINES.

Before you begin to make any wines, be sure to have your utensils quite clean and sweet. When you make wines, make more than will fill the cask, for it will waste in working, and will require some to fill it up.—Made wine should be kept twelve months in the cask. If it is not fine in that time, draw a pint of it out of the cask, and put half an ounce of isinglass into it; let it stand four days to dissolve, stirring it twice a day; put it into the cask, stir it well about with a stick, and bung it close down,—but you must raise the spile to give it vent, as you must do to every kind of wine when you bung it down, or it will burst the cask. When it is quite fine, you may bottle it, and put a piece of sugar into each bottle: as to the rest, you must follow the receipts.

RAISIN WINE.

Pick thirty pounds of Malaga raisins clean from the stalks, chop them a little, put them in a tub, and pour on them five gallons of water; let them stand to ferment for ten days, strain them through a sieve, and press the raisins dry. Put it into a cask with a quart of brandy; when it is done fermenting, stop it close down, but do not put the peg too tight in.

ANOTHER WAY.

Boil nine gallons of water, let it stand till almost cold, then pour it on twenty pounds of raisins chopt a little, and let it stand eight days, stirring it twice a day; then strain it through a hair sieve, and squeeze

the raisins dry,—add the rinds and juice of eight lemons, twenty-four pounds of lump-sugar, and three spoonfuls of thick yeast; stir it well together, and work it for three days, stirring it three times a day: then take out the rind of the lemon, and tun into an iron bound cask that will just hold it. Let it ferment for eight days, and add to it two quarts of brandy; stop it close down, keep it twelve months, and then bottle it.

COWSLIP WINE.

Boil twenty quarts of water with eighteen pounds of sugar, put it into a tub, and when it is near cold, add to it five pounds of cowslip flowers bruised a little in a mortar, with the rind and juice of eight lemons; let it stand for one day; add to it two spoonfuls of yeast, and let it stand for three days. Strain it through a sieve, put it in a cask that will just hold it, let it ferment for eight days, and put to it three pints of brandy; stop it close down, keep it in the cask for twelve months, and then bottle it.

ELDER WINE.

Strip a quantity of elder berries, bake them in an oven, and run the juice through a sieve; to one gallon of juice add four gallons of water, and eighteen pounds of lump sugar; boil it altogether, skim it well, and when it is near cold, add to it a little yeast, work it for two days, then tun it, and add three pints of brandy; let it ferment for eight days, stop it close down, keep it twelve months in a cask, then bottle it.

ELDER WINE TO IMITATE PORT.

Bake the elder berries, strain the juice through a

sieve, and to a gallon of juice put four gallons of cyder and ten pounds of lump sugar, with a little yeast; let it ferment together three days, stirring it twice a day, and run it into a cask that will just hold it; add to it one quart of brandy. When it has done fermenting, stop it close down for twelve months, and bottle it. —If the cyder be right good, it will drink very little inferior to Port wine.

BLACK CURRANT WINE.

Boil six gallons of water, put it into a tub, and when it is near cold, add to it thirty-six pounds of black currants bruised; let them stand for two days, and strain the juice through a sieve; add to it twenty pounds of loaf-sugar and a little yeast; let it stand for three days, stirring it three times each day, tun it into a barrel, with two quarts of brandy; when it has done fermenting, stop it close down, keep it for twelve months, and then bottle it.

GINGER WINE.

Boil four gallons of water with fifteen pounds of Lisbon sugar, and three ounces of ginger, for fifteen minutes; put it into a tub, and when it is near cold, add to it the rinds of six lemons pared very thin, the juice of eight, and two spoonfuls of yeast; let it ferment together for two days, strain it, and tun it into a cask that will just hold it, with one quart of brandy: when it has done fermenting, stop it close down, and keep it as above.

ORANGE WINE.

To five gallons of water put eighteen pounds of

lump sugar, boil it for fifteen minutes, and put it into a clean tub; when it is near cold, add to it the juice of fifty oranges, the rinds of ten pared very thin, and a little yeast; let it ferment for two days, stirring it three times a day,—then strain out the rind, and tun it with the juice of six lemons made into a syrup, with one pound of sugar; add two quarts of brandy. When it has done working, stop it close down, keep it twelve months, and bottle it.

RED CURRANT WINE.

To four gallons of water add fifteen pounds of sugar, and boil it for ten minutes, pour it into a clean tub, and when it is near cold, add to it twenty pounds of red currants bruised, six pounds of red rasps, and a little yeast; let it ferment for three days, stirring it three times a day,—then strain it through a sieve, and press the currants dry; tun it into a clean cask that will just hold it, with one quart of brandy. When it has done fermenting, stop it close down, keep it twelve months, then bottle it.

You may make white currant wine the same way, only use white rasps instead of red.

WHITE CURRANT WINE, OR ENGLISH CHAMPAIGN.

Boil three gallons of water with twelve pounds of loaf-sugar, put it into a tub, and when it is near cold, add to it four quarts of white currants picked and bruised, the juice of eight lemons, the rind of one pared very thin, and two spoonfuls of yeast; let it ferment for three days, then strain it through a sieve, and tun it into a cask that will just hold it, with a pint and a half of brandy. When it has done working,

stop it close down, keep it for six months, then bottle it.

GOOSEBERRY WINE.

To eight gallons of water add thirty pounds of sugar, boil it for ten minutes; when it is near cold, add to it sixty pounds of ripe gooseberries bruised, with three spoonfuls of yeast; let it ferment for three days, strain it through a sieve, press the gooseberries dry, tun it into a cask, and add to it two quarts of brandy. When it has done fermenting, stop it close down for twelve months, then bottle it.

GREEN GOOSEBERRY VINEGAR.

Boil ten gallons of water with six pounds of brown sugar, put it in a tub; when near cold, add two pecks of green gooseberries bruised, and two spoonfuls of yeast; let it stand to ferment fourteen days, stir it every day,—then strain it, put it in your cask, and keep it in a warm place till it is sour.

LEMON WINE.

Pare two dozen of lemons very thin, put the parings in four bottles of brandy, let it stand twelve days to infuse; put the juice of the lemons into a preserving-pan, with five pounds of loaf-sugar and two quarts of water, boil it ten minutes; boil ten gallons of water with thirty pounds of lump-sugar, put it into a pot. When cold, add two spoonfuls of yeast, let it work two days; then add the brandy, parings, and juice; stir it well together, tun it in a clean cask that will just hold it, put your bung in slightly for twelve days, and stop it close; keep it twelve months, and then bottle it.

BALM WINE.

Boil four gallons of water with fourteen pounds of sugar for three quarters of an hour, and put it into a tub; add to it four pounds of the tops of balm when they are in flower; bruise them a little; put to it a little yeast, let it stand two days, then strain and tun it. When it has done working, put to it a pint and a half of brandy, stop it close down, keep it six months, then bottle it.

Three
Small Chickens
Boiled

Notep Lorigans
remov'd with
Salmon

Pigeons
in Scallops
Shells

Calves Head
A la Turle

Lobster
Pye

Duty of
Partridge

Beef
Olives

Petty
Patties

A Small Hash
Boiled

Carrots

Curd
Greens

Bak'd
Tench

Hare
Collops

Quarter
of Lamb
roasted

Perregos
Turkes

Small
Chine
of Pork
roasted

Stew'd
Soles

Brocoli

Turneps

Harrico
of
Mutton

Petty
Patties
Belhamell

Macaroni
of Veal

Duch
a la
brant

Orange
Pudding

Hyrcasee of
Ox Palates

Sheep
Prothers in
a Surtout

Soup Saute
remov'd with
Hamell of
Vousson

A
Breasted
Veal
Roll'd

10



A
Pyramic

Cut
Pastry
Basket.

Ragoo
Mille.

Larks
roasted

Aphragus
Peafe.

An Open
Cran-
berry
Tart

A Pine
Apple in
Dutch
Flumery

A
Pheasant
roasted.

Scallops
Oysters

Marble
Veal

Calves Ears
Stuffed

Sach
Pofst

A
Bee-Hive

Rasp
Cream

Sweetbreads
A la Paris.

Potted
Moore
Game

Smelts
Tryed

Four
Woodcocks
roasted

A
Cherry
Tree in
blanony

Mince
Pies

Truffles
stewed

Teal
roasted

Fricassee
of
Mushrooms

Croquant

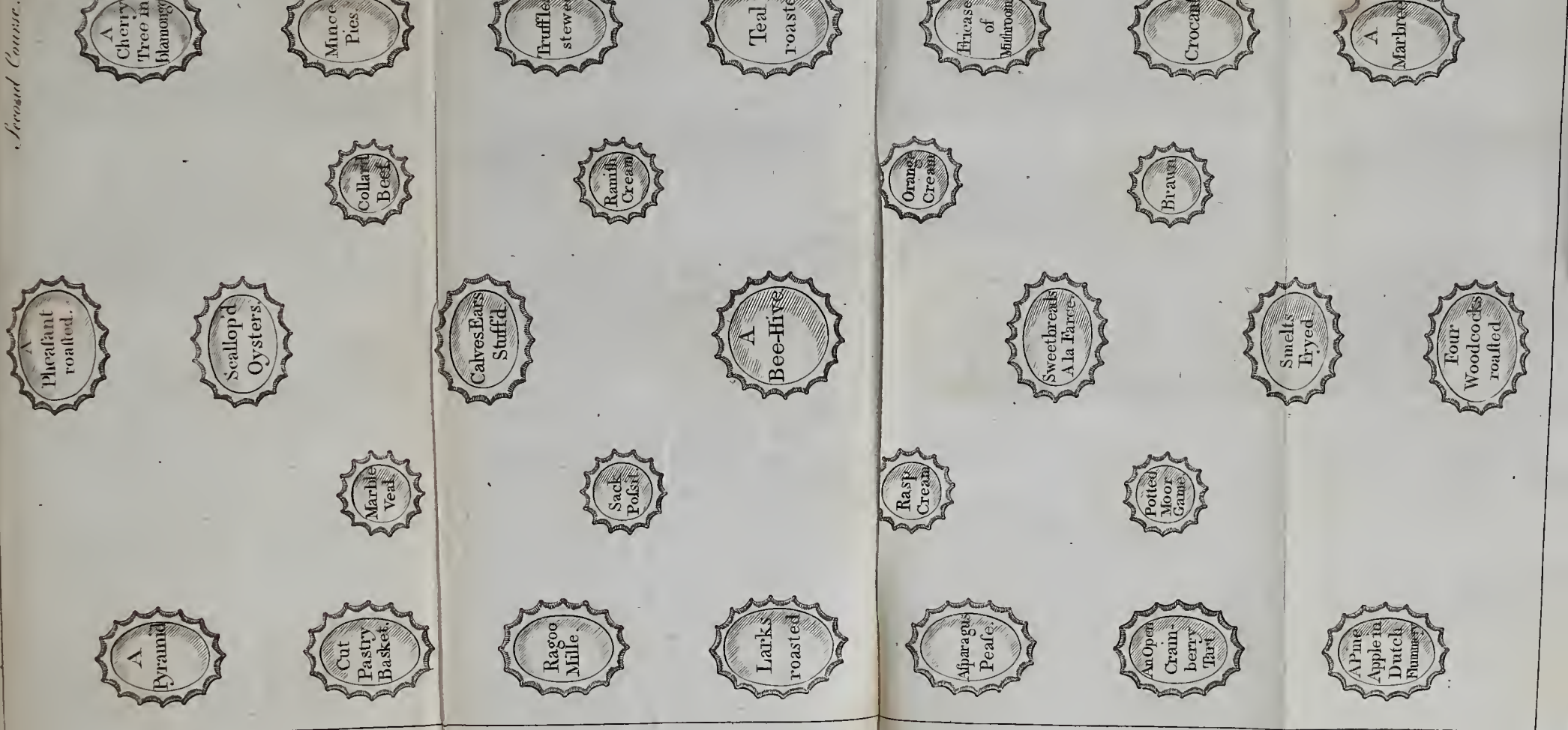
A
Marbrée

Collar
Beef

Ranish
Cream

Orange
Cream

Brawn





BILLS OF FARE.

FOR JANUARY.

FIRST COURSE.

Soup sante removed with
crimp salmon

Petty patties

Brown veal collops

Stewed cellery

Plain butter

Turkey boiled with
oyster sauce

Fennel sauce

Sallad

Fricassee of chickens

Baked bread pudding

Fore quarter of lamb roasted

SECOND COURSE.

Pheasant roasted

China oranges

Buttered lobster

Tartalets

Preserved quinces

Jellies

Preserved barberries
in bunches

Golden pippins

Flummery

Asparagus pease

Hare

FOR FEBRUARY.

FIRST COURSE.

Soup le-rain removed
with turbot

Fowl broiled, with
mushroom sauce

Pigeon cutlets

Lobster sauce

Pickles

Veal pie

Cellery

Fricassee of sheep trot-
ters the Italian way.

Anchovy sauce.

Mutton chops

Roast beef

SECOND COURSE.

Three partridges roasted

White pot pudding

Preserved oranges
in quarters

Prawns

Preserved pine-apple

Whipt posset

Preserved ginger

Preserved rasps

Collared pig

Preserved currant tart

Four sweetbreads roasted

FOR MARCH.

FIRST COURSE.

Onion soup removed
with stewed soals

Greens

Pigeon pie

Harricot of mutton

Calf's head a-la-turtle

Melted butter

Wine sauce

Veal cutlets

Pease pudding

Tansy pudding

Leg of pork boiled

SECOND COURSE.

Two small chickens roasted

Apricot fritters

Lemon cream

Preserved cherries

Asparagus boiled

Stewed pears

Compote of
gold pippins

Peaches in brandy

Blamonge

Almond cheese cakes

Scolloped oysters

FOR APRIL.

FIRST COURSE.

Vermicelli soup removed
with stewed carp

Broccoli

Petty patties of lamb

Three small chickens
boiled

Plain butter

Ham boiled

Parsley sauce

A neck of veal
boiled

Spinage

New college pud-
dings baked

Saddle of mutton roasted

SECOND COURSE.

Young ducklings roasted
with green sauce

Preserved apricots

Buttered crabs

Custards

Apples

Jellies

Pistachio nuts,

Preserved oranges

Cream pancakes

Fried smelts

Pigeons roasted with parsley sauce

FOR MAY.

FIRST COURSE.

Rice soup removed with stewed
carp and white sauce

Beef collops

Two small chickens
boiled

Turnips

Wine sauce

Parsley and butter

Plumb pudding

Sheep's rumps and rice

Pig roasted

Plain butter

Currants for the pig

Tongue boiled

Cauliflower

Pigeon in the form
of a moon

Loin of veal roasted

SECOND COURSE.

Green goose

Custards

Fricassee of lobsters

Potted veal

Rasps in jelly

Strawberries

Green pease

Desert frame

Artichokes

Cherries

Preserved green gages

Marinade eggs

Fried smelts

Green gooseberry
tart

A leveret roasted

C C

FOR JUNE.

FIRST COURSE.

Green pease soup removed
with mackarel

Fricassee of chickens

Neck of mutton boiled
with caper sauce

Fish sauce

Hare collops

Calf's head pie

Pigeons in surprize

Currant jelly

Tongue boiled

Papiets de veau

Haunch of venison roasted

SECOND COURSE.

Two turkey pouts roasted

Cheese cakes

Ragoo of mushrooms

Preserved codlins

Potted beef

Crowcant

Collared pig

Compote of apricots

Artichokes

Blamonge

Weet ears roasted

FOR JULY.

FIRST COURSE.

Soup with artichoke bottoms
removed with crimp cod

A breast of veal
ragoo'd

Young potatoes

Beef steaks
a-la-mode

Anchovy sauce

Parsley sauce

Swine's cheek boiled

Venison pasty

Windsor beans

Plain butter

Shrimp sauce

Sallad

Lamb's feet with
mustard

De quez de polard
a-la-fanch herb

Leg of mutton roasted with
stewed cucumbers

SECOND COURSE.

Two ducklings roasted

Trifle

Dutch flummery

Cray fish.

Green gages

Apricots

Artichoke bottoms
forced

Apricot tart

Ragout mille

Peaches

Potted char

Melon

Custards

Italian cream

A leveret roasted
c c 2

FOR AUGUST.

FIRST COURSE.

Soup sante removed
with haddocks

Tenderon of veal
with parsley

Rabbit collops

French beans

Fish sauce

Pickled mangoes

Chicken pie

Ducks and green
pease

Mutton cutlets
in papers

Rock samphire

Plain butter

Sallad

Lamb sweetbreads
crumbed and fried

Fricando of
veal

Roast beef

SECOND COURSE.

Leveret roasted

Lemon pudding

Fricassee of mushrooms

Collared eel

Grapes

Pine-apple

Three pigeons roasted

Salver
with jellies

Fried smelts

Plumbs

Cherries

Potted lobster

Foe-graw

Currant tart

Two moor-game roasted

FOR SEPTEMBER.

FIRST COURSE.

Soup cresse removed with
crimp cod
The fish removed with a roast goose
Fried tripe Three chickens boiled
Fish sauce
Melted butter Rabbit pie Parsley sauce
Papiets de veau Ox palates
Boiled cauliflower
Ham boiled Calf's head Shouldered of mutton
roasted in epigram
Kidney beans
Sheep's tongues the Ragoos of pigeons
Spanish way
Petty pattics of oysters
Currant jelly Apple sauce
Venison sauce
Turkey and oy- Pork steaks
ster sauce
Soup-la-rain removed
with stewed tench
Fish removed with a haunch of venison

SECOND COURSE.

Pheasant roasted
Crowcant Tartlets
Pine-apple
Artichokes the Rasp cream Ragout mille
Italian way
Peaches Cray-fish Pears
Potted char Desert frame Collared cel
Plumbs Crabs drest in Grapes
their shells
Eggs the Prussian way A trifle Mushroom fricassee
Cheese cakes Melon A green codlin
tart
Four partridges roasted

FOR OCTOBER.

FIRST COURSE.

Soup sante removed with a roast pig		
Rabbits boiled with onion sauce		Pigeons in scollop shells
Greens	Stewed cellery	Potatoes
Sheep's trotters forced	Marrow pudding	Beef collops
Sweet wine and sugar in a boat		Melted butter
A chine of pork roasted	A breast of veal in a surtout	A peregoe turkey
Apple sauce	Gravy sauce	
Ducks a la-braize	Petty patties fried	Chickens fricassee
Pickles	Sallad	Turnips and carrots
Calf's head a-la-turtle	A tongue boiled	
Lobster soup removed with a saddle of mutton		

SECOND COURSE.

Three moor-game roasted		
Mawbray		Custards
	Peaches	
Cauliflower and Parmazan cheese	Collared pig	Hamlet
	Filberts	Pears
Six dottrels roasted	Plumb tart	Two teals roasted
	Apples	Walnuts
Attalets of sweet- breads	Potted lobster	Morelles forced
	Grapes	
Italian cream		Blamonge
	Hare roasted	

FOR NOVEMBER.

FIRST COURSE.

Lentil soup removed with turbot		
Pig roasted		A hare jugged
	Apple sauce	
Mutton rumps and kidneys	Pork steaks	Sweetbreads a-la-daube
Currants in a saucer	Cauliflower	Lobster sauce
A raised beef steak pie	A leg of veal larded	Lemon pudding
Sorrel sauce	Greens	Melted butter
Fricassee of double tripe	Rabbits in surprize	Mutton cutlets in paper
	Venison sauce	
Pigeons in fancy		Fowl a-la-farce
Onion soup removed with a haunch of venison		

SECOND COURSE.

A pheasant roasted		
Apricot fritters		Carmel cream
	Grapes	
Brawn		Maccaroni
	Smelts in jelly	
Walnuts		Preserved orange
Truffles the Italian way	Salver with jellies	Spinage and fried bread
Preserved cherries		Chesnuts
Made eggs with cream	Potted moor game	Sturgeon
	Pears	
Cheese cakes		Apple tart
Four woodcocks roasted		

FOR DECEMBER.

FIRST COURSE.

Pease soup removed with
jowl of salmon

Pigeons in sun fashion

Calf's head in surprise

Sallad

Fore quarter of
lamb roasted

Petty patties

Fricassee of ox
palates

Mint sauce

Fennel sauce

Sheep's tongues sliced

Beef trom-blanch

Mutton kebob'd

Parsley sauce

Melted butter

Harricot of
venison

Turkey pie

Breast of veal
porcupined

Broccoli

Two chickens
boiled

Hog's feet and ears
ragoo'd

Ham roasted

SECOND COURSE.

Two wild ducks roasted

Mince pies

Peu de more

Pears

Asparagus

Potted venison

Ragoo of cock's
combs

Medlars

Chesnuts

Larks roasted

Desert frame with dried
sweetmeats and jellies

Snipes roasted

Walnuts

Grapes

Stewed lobster

Brawn

Spinage and cream

Apples

Tartlets

Cream pancakes

Hare roasted

A
CORRECT LIST
OF
THINGS IN SEASON,
For every Month in the Year.

JANUARY.

FISH.

Salmon
Cod
Turbot
Soles
Carp
Tench
Eels
Lampreys
Flounders
Plaice
Whitings
Thornback
Skate
Smelts
Sturgeon
Cray fish
Haddock
Crabs
Lobsters
Prawns
Oysters

MEAT.

Beef
Veal
Pork
House lamb
Mutton

POULTRY.

Turkeys
Capons
Chickens
Fowls
Tame pigeons
Pheasants
Partridges
Hares
Rabbits
Woodcocks
Snipes
Larks

VEGETABLES.

Purple and white
broccoli
Cabbage
Sprouts
Spinage
Savoys
Cardoons
Cellery
Chervil
Beets
Sorrel
Salsifie
Endive
Lettice
Cresses

Mustard

Young onions
Turnip radishes
Scorzoner
Tarragon
Thyme
Savory
Hyssop
Rochambe
Carrots
Turnips
Leeks
Parsnips
Potatoes
Shalots
Sage
Parsley

You may have
mushrooms and
asparagus raised
in a hot-bed

FRUIT.

Pine-apples
Pears
Grapes
Medlars
Apples
Chesnuts
China oranges

FEBRUARY.

FISH.

Turbot
Cod
Salmon
Soles
Whittings
Haddocks
Sturgeon
Skate
Plaice
Flounders
Smelts
Tench
Carp
Lamprey
Eels
Crabs
Lobsters
Oysters
Prawns
Cray-fish

MEAT.

Beef
Veal
Mutton

House lamb
Pork

POULTRY.

Turkeys
Capons
Fowls
Larks
Chickens
Pigeons
Pheasants
Woodcocks
Snipes
Partridges

VEGETABLES.

Purple and white
broccoli
Spinage
Savoys
Curled greens
Cabbage
Sprouts
Beets
Parsley
Chervil

Cellery
Scorzonera
Sorrel
Lettice
Salsitie
Young onions
Mustard
Cresses
Mint
Carrots
Turnips
Parsnips
Leeks
Asparagus
Thyme
Sage
Savory

FRUIT.

Golden pippins
Nonpareils
Pears
Chesnuts
China oranges

MARCH.

FISH.

Salmon
Ling
Skate
Soles
Whittings
Turbot
Flounders
Carp
Tench
Lobsters

Crabs
Cray-fish
Prawns
Oysters

MEAT.

Beef
Mutton
Veal
House lamb
Roasting pigs

POULTRY.

Spring fowls
Small chickens
Ducklings
Pigeons

VEGETABLES.

Carrots
Turnips
Parsnips
Colewort

Onions
Leeks
Shalot
Tansy
Fennel
Curled greens
Spinage
Broccoli
Beets
Cellery

Endive
Lettice
Cresses
Chives
Mustard
Mint
Burnet
Thyme
Winter savory
Tarragon

Asparagus
Cucumbers
Kidney beans
Colewort

FRUIT.

Gold pippins
China oranges
Forced strawberries
Cherries

APRIL.

FISH.

Salmon
Ling
Carp
Tench
Turbot
Trouts
Skate
Smelts
Prawns
Lobsters
Crabs

Small chickens
Ducklings
Leverets
Rabbits
Pigeons
Green geese

Parsley
Broccoli
Spinage
Curled greens
Sprouts
Asparagus
Cucumbers
Kidney beans
Thyme
Mint

VEGETABLES.

All sorts of small
sallads
Lettice
Cellery
Endive
Sorrel
Burnet
Colewort
Tarragon
Radish
Young onions
Chervil
Tansy

FRUIT.

Apples and oranges
Forced cherries and
strawberries
Green apricots, and
gooseberries for
tarts

MEAT.

Beef
Mutton
Veal
Lamb

POULTRY.

Pullet

MAY.

FISH.

Salmon
Trout
Soles
Carp

Tench
Eels
Herrings
Smelts
Turbot

Lobsters
Cray-fish
Crabs
Prawns

MEAT.

Beef
Mutton
Veal
Lamb

POULTRY.

Chickens
Green geese
Turkey poults
Ducklings
Leverets
Rabbits

VEGETABLES.

Early potatoes

Carrots
Turnips
Radishes
Early cabbage
Cauliflowers
Artichokes
Pease
Beans
Kidney beans
Asparagus
Cucumbers
Spinage.
Lettice
Cresses
Mustard
Young onions

Mint
Purslain
Thyme
Savory
Basil
Colewort

FRUIT.

Strawberries
Cherries
Green apricots
Gooseberries, and
currants for tarts

JUNE.

FISH.

Gilts
Trout
Pike
Eels
Soles
Turbot
Carp
Tench
Mackarel
Herrings
Smelts
Lobsters
Cray-fish
Shrimps
Lampreys
Prawns

MEAT.

Beef
Mutton

Buck venison
Veal
Lamb

POULTRY.

Green geese
Ducklings
Turkey poults
Chickens
Grey plover
Weet-ears
Leverets
Rabbits

VEGETABLES.

Potatoes
Carrots
Turnips
Cabbage
Cauliflower
Beans

Pease
Kidney beans
Artichokes
Cucumbers
Young onions
Lettice
Spinage
Parsley
Purslain and small
sallading
All sorts of pot
herbs

FRUIT.

Cherries
Strawberries
Gooseberries.
Pine-apples
Melons
Grapes
Peaches

JULY.

FISH.

Turbot
 Gilts
 Cod
 Mackarel
 Herrings
 Soles
 Skate
 Flounders
 Plaice
 Pike
 Carp
 Tench
 Eels
 Lobsters
 Prawns
 Cray-fish
 Shrimps

MEAT.

Beef
 Mutton
 Veal
 Lamb
 Buck venison

POULTRY.

Green geese
 Ducklings
 Chickens
 Turkey pouts
 Pigeons
 Ducks
 Plovers
 Quails
 Leverets
 Rabbits

VEGETABLES.

Potatoes
 Cauliflowers
 Cabbage
 Carrots
 Turnips
 Onions
 Mushrooms
 Artichokes
 Cellery
 Chervil
 Sorrel
 Purslain
 Lettice
 Mint

All sorts of small
 sallad herbs
 Thyme
 Basil
 Tarragon
 Pease
 Beans
 Kidney beans

FRUIT.

Cherries
 Peaches
 Nectarines
 Plumbs
 Pears
 Apples
 Apricots
 Melons
 Pine-apples
 Grapes
 Strawberries
 Raspberries
 Gooseberries
 Currantberries
 Green codlins for
 tarts

AUGUST.

FISH.

Pike
 Cod
 Flounders
 Plaice
 Skate
 Thornback
 Mackarel
 Herrings
 Carp

Eels
 Cray-fish
 Prawns
 Oysters
 Lobsters

MEAT.

Beef
 Mutton
 Veal

Buck venison

POULTRY.

Pigeons
 Green geese
 Chickens
 Ducklings
 Wild ducks
 Turkey pouts
 Leverets

Rabbits
Pheasants
Weet-ears
Plovers

VEGETABLES.

Mushrooms
Cauliflower
Cabbage
Artichokes
Carrots
Turnips
Onions
Scorzonera
Salsifie
Potatoes

Cellery
Chervil
Sorrel
Purslain
Lettice
Small sallad herbs
Parsley
Pease
Beans
Kidney beans
All sorts of sweet
herbs

FRUIT.

Pine apples
Melons

Grapes
Apricots
Peaches
Nectarines
Plumbs
Pears
Apples
Cherries
Filberds
Figs
Strawberries
Gooseberries
Currants
Mulberries

SEPTEMBER.

FISH.

Cod
Soles
Skate
Flounders
Plaice
Smelts
Pike
Carp
Tench
Lobsters
Oysters

MEAT.

Beef
Veal
Mutton
Pork
Buck venison

POULTRY.

Pheasants
Moor-game
Partridges
Rabbits
Hares

Pigeons
Teals
Ducks
Chickens
Fowls
Turkeys
Geese
Wild ducks

VEGETABLES.

Beans
Pease
Kidney beans
Mushrooms
Artichokes
Cauliflower
Cabbage
Cellery
Leeks
Turnip-rooted
radishes
Onions
Shalots
Carrots
Turnips
Potatoes

Lettice
Chervil
Sorrel
Thyme
Parsley
Small sallad herbs
Scorzonera
Salsifie

FRUIT.

Apples
Pears
Plumbs
Pine-apples
Melons
Peaches
Nectarines
Grapes
Apricots
Cherries
Filberds
Quinces
Gooseberries
Currants
Mulberries
Figs

OCTOBER.

FISH.

Pike
Carp
Tench
Smelts
John Dorees
Soles
Perch
Brills
Codlings
Oysters

MEAT.

Beef
Mutton
Veal
Pork
Doe venison

POULTRY.

Geese
Ducks
Chickens
Wild ducks
Teals
Widgeons
Woodcocks

Snipes
Larks
Dottrels
Hares
Rabbits
Pheasants
Moor-game
Partridges

VEGETABLES.

Cabbage
Cauliflower
Artichokes
Carrots
Parsnips
Turnips
Potatoes
Leeks
Shalot
Rochambe
Cellery
Turnip-rooted
radishes
Endive
Chervil
Red and white beets
Cardoons

Lettice
All sorts of small
sallading
Thyme
Savory
Sweet marjoram
Scorzonera
Salsifie

FRUIT.

Grapes
Figs
Quinces
Damsons
Bullace
Peaches
Plumbs
Walnuts
Filberds
Hazel-nuts
Pine-apples
Melons
Pears
Apples
Peaches

NOVEMBER.

FISH.

Dorees
Smelts
Barbets
Gurnets
Carp
Pike
Tench
Whittings
Haddocks
Codlings
Oysters

Cockles
Shrimps
Soles
Turbot
Lobsters

MEAT.

Beef
Mutton
Veal
House lamb
Pork
Doe venison

POULTRY.

Pheasants
Partridges
Moor-game
Larks
Woodcocks
Snipes
Widgeons
Teals
Wild ducks
Pigeons
Chickens

Fowls
Geese
Turkeys,
Ducks
Hares
Rabbits

VEGETABLES.

Cauliflower
Cabbage
Savoys
Sprouts
Spinage
Curled greens
Red & white beets
Potatoes

Parsnips
Turnips
Carrots
Onions
Leeks
Shalot
Turnip-rooted
radishes
Rochambe
Parsley
Lettice
Endive
Chervil
Sorrel
Mustard
Cresses

Sweet herbs of all
sorts
Young onions
Scorzonera
Salsifie

FRUIT.

Pine-apples
Pears
Apples
Chesnuts
Hazel-nuts
Walnuts
Grapes
Medlars

FISH.

Turbot
Sturgeon
Salmon
Dorees
Smelts
Cod
Codlings
Haddocks
Soles
Carp
Tench
Oysters
Crabs
Lobsters
Prawns
Cray-fish

MEAT.

Beef
Veal
Mutton
Pork
Veal
House lamb
Doe venison

DECEMBER.

POULTRY.

Turkeys
Pigeons
Capons
Chickens
Fowls
Woodcocks
Snipes
Larks
Dottrels
Partridges
Pheasants
Wild ducks
Teals
Widgeons
Hares
Rabbits

VEGETABLES.

Purple and white
broccoli
Forced asparagus
Cabbage
Savoys
Carrots
Potatoes

Parsnips
Turnips
Leeks
Onions
Shalot
Rochambe
Red & white beets
Endive
Cellery
Spinage
Parsley
Lettice
Scorzonera
Cresses
Mu-tard
Thyme
Salsifie

FRUIT.

Chesnuts
Walnuts
Hazel nuts
Pears and apples
China oranges





